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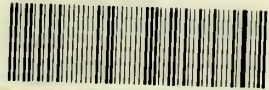
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# The Book of the Home

A Practical Guide to  
Household Management

Produced under the General Editorship of

H. C. DAVIDSON

Assisted by

OVER ONE HUNDRED SPECIALISTS

With Coloured Plates and Numerous Illustrations

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Divisional-Vol. IV

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## ICES.

To many people the idea of home-made ices will come as a surprise, yet these delightful little additions to a dinner menu are neither expensive nor difficult to make. Given a zinc bath, a few milkman's cans, some ice, and some bay-salt, any amateur can make them. Break the ice

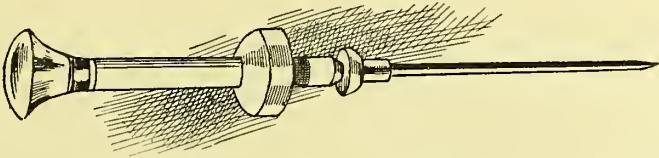


Fig. 269.—American Ice "Needle".

by means of a "needle" (fig. 269) into small pieces. Mix it with half its weight of bay-salt, and put sufficient into a small tub to make it two-thirds full. Place a milk-can, filled with the preparation to be iced, in the centre, close the lid firmly, and commence turning the can quickly round and round by the handle. It will soon make a hole and move easily. Open the lid occasionally and scrape from the sides of the can

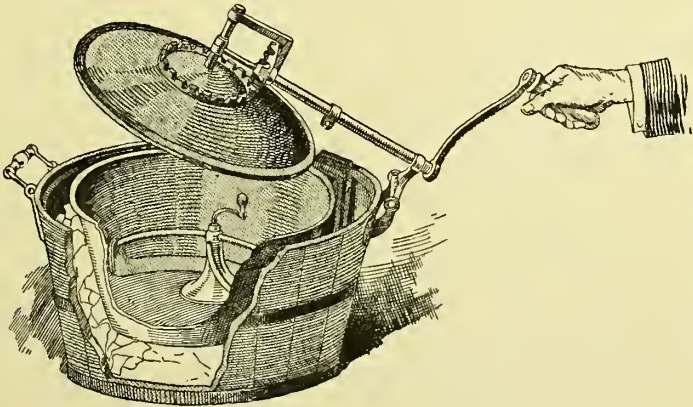


Fig. 270.—"Glaciator" Freezer.

into the general mass any cream already frozen, otherwise it will be rough. Continue to do this until it is thick all through. Scrape all the mixture down into the can, close the lid, and leave it in the ice till it is needed.

**Glacé à la Dauphine** (*Iced Cream*).—Cream, vanilla.

Bring some thick fresh cream to the boil, and add sugar to taste, and vanilla or other flavouring. Allow it to get quite cold, and then whip it up thoroughly; let it drain slowly; place it in a mould in a large vessel filled with ice and salt. Pick it from the sides to avoid lumps. When it is set, turn it out and serve.

**Glacé à la Vanille** (*Vanilla Ice*).— $\frac{1}{2}$  pint cream,  $\frac{1}{4}$  lb. castor sugar, an inch of vanilla, 6 yolks of eggs, 1 oz. isinglass.

Beat the cream in an earthen pot over the fire, adding the sugar and vanilla. Take it off, cover it, and set it in a cool place. When it is quite cold, stir in the yolks of the eggs with a wooden spoon, strain, and rewarm until it thickens without boiling. After it is cool, add the isinglass dissolved in a little warm water, pour into a mould, and freeze.

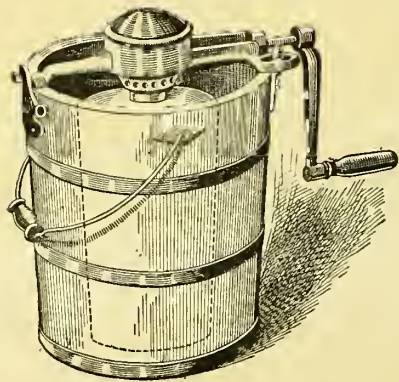


Fig. 271.—“White Mountain” Freezer.

**Glacé à la Française** (*French Ice*).—6 ozs. chocolate, 1 pint cream, 3 yolks of new-laid eggs,  $\frac{1}{2}$  lb. sugar.

Dissolve the chocolate in a little water on a slow fire, mix it with the cream, the yolks of the eggs, and the sugar, and freeze as directed.

**Pouding à la Café Glacé** (*Coffee Ice Pudding*).—2 ozs. freshly-roasted coffee, 1 pint milk, 6 yolks of eggs,  $1\frac{1}{2}$  gill cream, 6 ozs. loaf-sugar.

Pound the coffee roughly in a mortar. Boil it with the milk and sugar, and leave it to get cold. Strain the liquid into the well-beaten yolks of the eggs in a double sauce-pan, and stir it on the fire till it thickens. When it is quite cold, work into it the cream whipped into a froth. Freeze the mixture, fill a plain mould with it, and lay it in ice till the time for serving.

**Strawberry, or Raspberry, Ice.**—1 lb. fruit, 3 ozs. sugar,  $\frac{1}{2}$  pint cream.

Rub the fruit through a hair sieve and mix it with the sugar. Whip the cream, stir it well into the fruit, and freeze it in a can. Should fresh strawberries be unattainable, use  $\frac{1}{2}$  pint of jam rubbed through a sieve and coloured with cochineal.

## SWEETS FOR A CHILDREN'S PARTY.

**Apple Cream.**—2 large apples, 2 ozs. fine castor sugar, 2 whites of new-laid eggs, powdered cochineal, sponge-cake.

Bake the apples. When they are quite cold add the sugar and the whites of the eggs, and beat until they are a very stiff froth; this will take about 1 hour. Pile the froth high on a dish, and strew with powdered cochineal, or colour half of the mixture with cochineal essence. Mould it into oval shapes with large spoons, and place them in alternate colours round a sponge or any other cake.

**Celestial Jelly.**—1 tablet of red jelly (or one bottle of jelly),  $\frac{1}{2}$  small cupful of fresh (or preserved) fruit, 2 leaves of pure gold-leaf.

Dissolve the jelly, pour a very little into a jelly-mould, and, when it is a









little set, stick the bottom with the fruit. When the remainder is only just liquid pour it by degrees into the mould, dropping in the rest of the fruit and the gold-leaf in flakes. When taking it out dip it for a few seconds in hot water, dry the mould and turn the jelly out.

**Chocolate Cake.**— $\frac{1}{2}$  lb. butter, 2 ozs. powdered vanilla chocolate, 4 ozs. castor sugar, 4 eggs, 4 ozs. sifted flour, 1 small jar clotted cream, 1 small jar plain cream, 1 pot apricot jam, crystallized fruits.

Butter and paper a plain round mould and sprinkle it well inside with equal parts of sugar and flour. Beat the rest of the butter to a cream. Work in the chocolate and the castor sugar, and continue working for 10 minutes. Mix in alternately eggs and flour very gradually, and beat for 12 to 15 minutes. Pour the mixture into the tin and bake for  $\frac{1}{2}$  hour. When it is perfectly cold slice it horizontally, spread all but the top slice with equal parts of sieved apricot jam and very thick or clotted cream, and fit the slices together. Serve garnished with whipped cream and crystallized apricots.

**Compôte de Fruit Glacé** (*Compote of Iced Fruit*).— $\frac{1}{2}$  lb. black grapes,  $\frac{1}{2}$  lb. white grapes, 1 sweet orange, 4 bananas, 2 apples, 2 pears,  $\frac{1}{2}$  tin apricots,  $\frac{1}{2}$  pint cream, liqueur (or vanilla essence and brandy), dried fruits.

Skin the grapes and remove the seeds. Peel and slice the orange, and after removing all pith and pips, add the apples, pears, and bananas thinly sliced, and the halves of the apricots carefully peeled. Whip the cream flavoured with the liqueurs (or with a few drops of vanilla essence and a little brandy), and pile it over the fruits. Set the dish on ice in a cold place till it is required. Dried cherries, strips of angelica, and grated almond should be strewn over the cream.

**Crème à la Célestine** (*Banana Cream*).—8 peeled bananas,  $\frac{1}{4}$  pint cream, leaf gelatine,  $\frac{1}{2}$  bottle lemon jelly, 2 ozs. sugar.

Dissolve the jelly and coat a plain mould thickly with it while it is barely liquid. Cut 2 bananas in slices and line the mould. Mash the other bananas with the sugar and a little lemon-juice and the cream. Add leaf gelatine in the proportion of  $\frac{3}{4}$  oz. to a pint of the purée and stir in a stew-pan over the fire till it is melted. When the cream is quite cold fill the mould with it.

**Crème Montée** (*Macaroons and Piled-up Cream*).—4 ozs. macaroons (or 2 ozs. ratafias and 2 ozs. of macaroons),  $\frac{1}{2}$  pint cream, castor sugar, 1 table-spoonful apple (or red currant) jelly.

Whip the cream to a very stiff froth, and sweeten it with sugar when it commences to get firm. Crumble the biscuits and toss them with the jelly. Mix them very lightly into the cream and pile it high on a silver or glass dish. The cream can be flavoured, if desired, with almond or vanilla essence.

**Crème Verte** (*Green Cream*).— $\frac{3}{4}$  pint double cream, 1 tea-spoonful spinach greening, castor sugar, vanilla essence, oranges, bananas,  $\frac{1}{2}$  pint lightly frozen ice-cream.

Quarter the oranges, free them from pith and pips, and make a layer of

them in a deep compôte dish. Peel and slice the bananas and lay them over the oranges. Cover the fruit with the ice-cream. Whip the cream with a pinch of salt till it is firm and rocky. When it is beginning to thicken, colour it with the spinach juices or some green colouring, sweeten it to taste, and complete the whisking. Pile it over the ice-cream.

**Jellied Oranges.**—6 oranges, 1 bottle pink jelly.

Partly divide each orange and carefully remove all the contents. Throw the skins into cold water for 1 hour to harden; then fill them with barely-liquid jelly, stand them with the open end uppermost, and leave till the jelly has quite set—about 12 hours. Cut them into quarters with a sharp

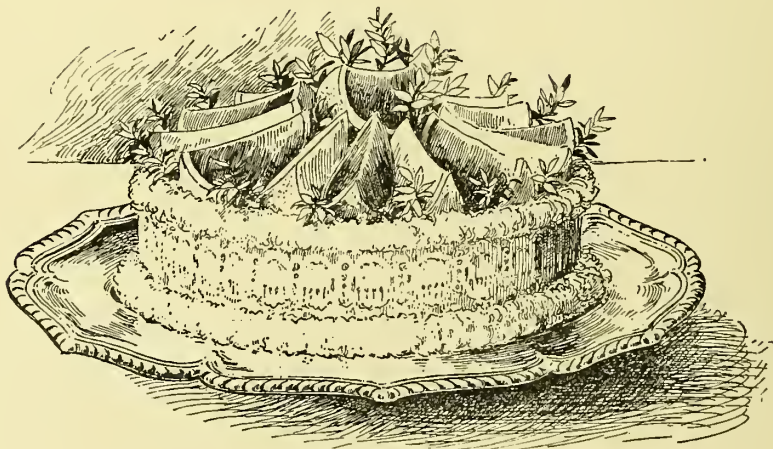


Fig. 272.—Jellied Oranges.

knife and dress them on a dish with a sprig of myrtle between each. Or they can be filled with half white and half red jelly or blanc-mange (fig. 272).

**Mousse de Pommes** (*Apple Cream, Iced*).—6 good apples,  $\frac{3}{4}$  lb. castor sugar, vanilla,  $1\frac{1}{2}$  pint good cream, sponge-cake, orange wine, 1 white of egg.

Bake the apples in an earthenware dish and press them through a sieve. Put  $\frac{1}{2}$  pint of this purée, with  $\frac{1}{2}$  pound of sugar, in a basin, and flavour with a few drops of vanilla. Whisk these ingredients over ice till they become fairly thick. Sweeten the cream with the remainder of the sugar, whip it to a firm froth, and stir it into the apple mixture. Steep the cake in the wine, and fill a plain mould with alternate layers of it and of the whipped cream. Freeze it for 40 minutes, and serve with whipped white of the egg on the top.

**Œufs Pochés** (*Apricot Eggs*).—1 sponge-cake,  $\frac{1}{4}$  pint cream, apricot jam, bottled apricots.

Cut the cake into slices about  $\frac{1}{2}$  inch thick and stamp it out into rounds. Spread them lightly with apricot jam. Sweeten the cream and whip it to a stiff froth. Put a good layer on each round, and place half of an apricot with the rounded side uppermost in the centre. Pile them in a dish. Reduce some of the syrup and pour it round.

**Orange Cream Soufflé.**—6 sweet oranges, 2 ozs. castor sugar, 1 gill cream, 1 white of a new-laid egg.

Peel the oranges, remove all pith, quarter them, and remove the pips and strew the sugar over them. Place them in a deep dish. Whisk the cream and white of egg to a froth and pile it high over them.

**Raspberry Cream.**— $\frac{1}{2}$  pot of raspberry jam, 2 whites of new-laid eggs.

Beat these ingredients together until they form a stiff rocky froth and pile it in jelly or custard glasses.

**Soufflé de Pommes** (*Apple Soufflé*).—1 lb. apples, 2 ozs. sugar, 3 eggs, 2 ozs. chopped almond, 3 chopped bitter almonds.

Stew the apples in a very little water till they are reduced to a pulp, pass it through a hair sieve, and mix with one beaten egg. Beat the yolks

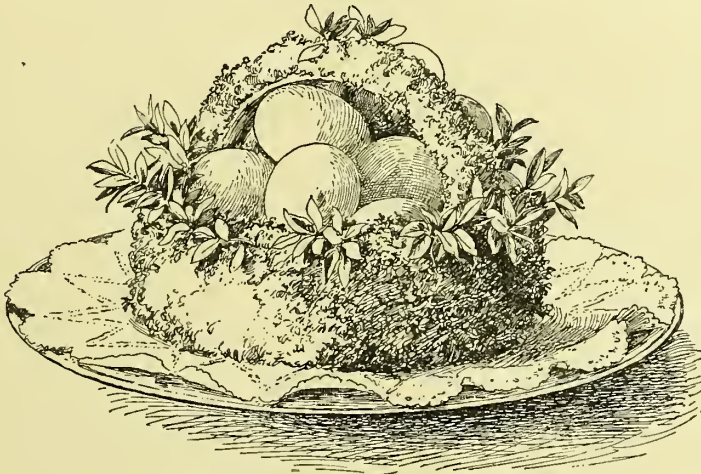


Fig. 273.—Surprise Eggs.

of the remaining eggs with the sugar for 10 minutes, and add to the purée. Then add the almonds, and lastly mix in the whites of the remaining eggs whisked to a stiff froth. Pour the mixture into a pie-dish or soufflé mould, and bake in a moderate oven for 20 or 30 minutes.

**Surprise Eggs.**— $\frac{1}{2}$  pint cream, 6 eggs, 4 ozs. sifted sugar, vanilla or other essence.

Make a hole in the end of each egg, break the yolks with a long needle, and empty the shells. Warm the cream till it rises. Beat into it the contents of 3 of the eggs, the sugar, and a little essence. Fill the shells by means of a forcing-pipe, place them in egg-cups, and stand them in boiling water for 10 minutes to set. Liquid jelly can be used instead of cream. The eggs should be piled high in pretty baskets filled with moss. Gilded or silvered punnets answer admirably (fig. 273).



## SAVOURIES.

**Canapés d'Huîtres au Caviar** (*Oyster Toasts*).—Caviare, lemon-juice, oysters, bread, butter, parsley, lobster, coral (or coralline pepper).

Make some thin slices of toast. Spread them with butter and then rather thickly with caviare, seasoned with a few drops of lemon-juice, and lay over them some oysters that have been carefully bearded. Cut them into rounds rather larger than each oyster. Sprinkle again with a very little lemon-juice (or vinegar), dust some pepper over them, and pile them on a dish. Serve cold, garnished with little sprigs of parsley and lobster coral or coralline pepper.

**Cheese Rissoles.**—2 ozs. Parmesan cheese, 1 oz. English cheese, 3 eggs, frying fat.

Grate the cheese, beat the whites of the eggs to a stiff froth, and season with salt and pepper and mustard. Mix these ingredients well together, form the mixture into small balls, and fry them in plenty of boiling fat for 3 minutes.

**Croûtes aux Huîtres** (*Oysters on Toast*).—2 doz. oysters, 2 doz. small slices of fat bacon, parsley, bread-crumbs, buttered toast.

Fry the bacon and let it get cold. Rub the bread-crumbs through a sieve, season with salt and pepper; chop the parsley very fine, mix with

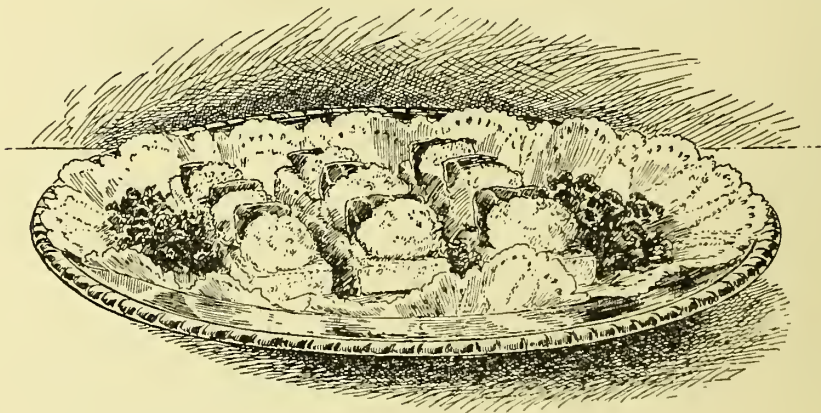


Fig. 274.—Croûtes aux Huîtres.

the crumbs, and sprinkle over the oysters. Run them alternately with the bacon on fine skewers. Warm through in a Dutch oven, and serve on hot buttered toast (fig. 274).

**Croûtons à la Sandringham** (*Anchovy Toasts*).—1 hard-boiled egg, 2 anchovies, 1 smoked sardine, 1 table-spoonful hot chutney—mango if possible— $\frac{1}{2}$  oz. Parmesan cheese,  $\frac{1}{2}$  oz. butter, lemon-juice, 1 table-spoonful cream, fried croûtons.

Fry some neat squares of bread a pale-golden colour and pile them with



the following mixture:—Pound together the yolk of the egg, the anchovies, sardine, chutney, butter, and Parmesan cheese. Put the cream into a very small sauce-pan, run it round to prevent the sauce-pan from burning, and heap the mixture in it. Dust with cayenne pepper, and add a small squeeze of lemon-juice. Serve on the croûtons.

**Darioles de Crevettes** (*Shrimp Moulds*).— $\frac{1}{2}$  pint picked shrimps, 1 gill cream, 1 gill brown vegetable stock, 2 eggs, 1 dessert-spoonful chutney, 3 stoned Spanish olives, cayenne, bread-crumbs.

Pound the shrimps, chutney, and olives very finely and smoothly, and rub them through a fine sieve. Whip the cream to a stiff froth, add it to the mixture, and season with a little cayenne and salt. Butter eight small dariole moulds, dust them with bread-crumbs, and fill with the purée. Cover them tightly with buttered papers, and steam them for 20 minutes in a wide sauté-pan of boiling water to reach half-way up the moulds. Turn them on a hot dish and serve with Russian sauce, *i.e.* white sauce, with chopped water-cress mixed in it.

**Deville Shrimps**.—1 pint shrimps,  $\frac{1}{4}$  lemon, Nepaul pepper, Indian bummaloos, flour, frying fat, fried croûtons, parsley.

Put the picked shrimps on a paper, and dust them well over with flour. Fry them in a basket in boiling fat; they will take 2 or 3 minutes. Turn them out on a sieve before the fire, sprinkle with Nepaul pepper, the grated peel of the lemon, a grate of nutmeg, and a sprinkling of lemon-juice. Lay them rather thickly on nice cut pieces of fried bread, sprinkle over the top a salt-spoonful of finely-crushed bummaloos, and surround with a border of chopped green parsley. Serve on a dish decorated with parsley.

**Fonds d'Artichauts aux Crevettes** (*Artichoke Bottoms and Shrimps*).—1 tin artichokes, 2 spoonfuls salad oil, 1 spoonful vinegar,  $\frac{1}{4}$  pint shrimps (or prawns), 2 anchovies, 1 gill cream, 8 olives farcies, 1 gill mayonnaise sauce, parsley (chopped aspic if at hand).

Drain the artichokes, and sprinkle them with salad oil, vinegar, pepper and salt. Chop the prawns (or shrimps) and anchovies lightly together, and mix them with some good mayonnaise sauce, a dust of cayenne, and the cream whipped stiff. Pile this mixture on the artichokes, and crown each with a stoned olive stuffed with a fillet of anchovy washed and boned. Serve garnished with parsley (or chopped aspic). This is equally good when made of lobster or oysters.

**Fromage à la Diable** (*Deville Cheese*).—2 ozs. Parmesan cheese, 1 tea-spoonful pickle, 1 small tea-spoonful curry-powder, bread, butter.

Grate the cheese, chop the pickle, and mix both with the curry-powder, a little salt, pepper, and cayenne, and plenty of mustard. Butter some toast on both sides, and cover both sides with the paste. Bake in a buttered tin for 4 or 5 minutes.

**Herring Roes en Papilote** (*Herring Roes in Paper Cases*).—6 large herring roes, 1 tea-spoonful parsley, 1 tea-spoonful onion, 1 tea-spoonful mushroom, 2 ozs. butter.

Blanch the roes in warm water, and drain them. Chop the parsley,

onion, and mushroom, season with salt and pepper, and sauté in the butter, but do not brown. Add the roes, and sauté over a slow fire. Put into small paper cases, and brown in a Dutch oven.

**Huitres à Parmesan** (*Oysters with Parmesan Cheese*).—12 oysters, 12 mushrooms, 1 table-spoonful milk, 1 tea-spoonful flour, 1 large table-spoonful good thick cream, butter, Parmesan cheese.

Scald the oysters, trim them, cut them into dice, and mix them with the mushrooms cut in the same way. Put them over the fire in a pipkin, season with pepper and salt and a pinch of cayenne, and thicken with the

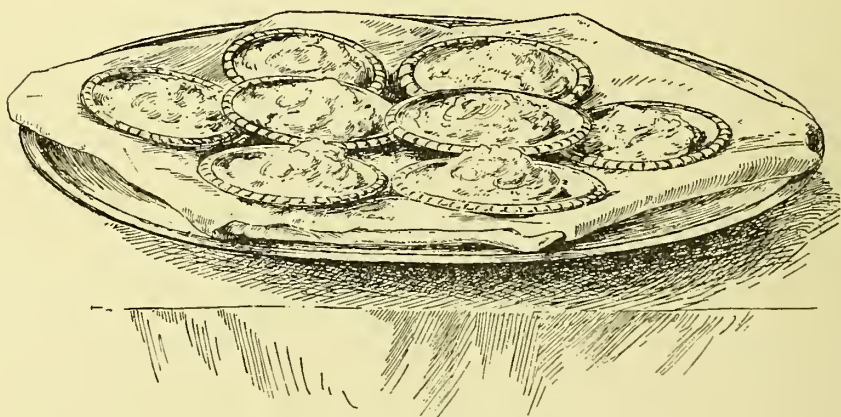


Fig. 275.—Huitres à Parmesan.

flour. Add the milk, a tiny piece of butter, and the cream, and sprinkle with Parmesan cheese. Serve in any small fancy dishes or shells (fig. 275).

**Jambon au Vin de Champagne** (*Ham boiled in Champagne*).—A York ham,  $\frac{1}{2}$  carrot,  $\frac{1}{4}$  turnip, 1 bunch sweet herbs, 1 quart strained stock,  $\frac{1}{2}$  bottle of cheap cooking champagne.—For the sauce, 2 ozs. castor sugar, 1 tea-spoonful Liebig's Extract,  $\frac{1}{2}$  oz. leaf gelatine, 4 oranges, 1 lemon, 1 table-spoonful brandy, 2 table-spoonfuls strong brown sauce well flavoured with vegetables.

Soak the ham for 12 hours, wash it well, and after trimming off part of the knuckle, place it in a sauce-pan with enough cold water to cover it. Bring it very slowly to the boil, draw it to the side of the stove, and let it simmer very gently without boiling for 3 hours. Skin it, and after removing any superfluous fat, put it into a deep stew-pan with a few slices of carrot, turnip, and a bunch of herbs. Add the stock, 1 dessert-spoonful of sugar, and the champagne, and cook it in the oven till tender. Baste it now and again in its own liquor, and when it is cooked, strain and reduce this liquor and use it for glazing the ham.

To make the sauce, boil together for a few minutes the castor sugar,  $\frac{1}{2}$  pint of water, and the Liebig's Extract. Stir in the gelatine, and, when this is quite dissolved, the pulp (freed from all skin and pips) of the

oranges and lemon. Rub through a sieve, add the blanched and finely-shredded peel (only the yellow part) of oranges, and also the brandy, and stir all well together. Freeze in a nice mould; when the sauce is wanted, turn it out and use part for garnishing the ham, and serve the remainder sliced and cut into fingers.

**Macaroni à la Provençale** (*Macaroni with Capers*).— $\frac{1}{4}$  lb. macaroni, 1 finely-chopped clove of garlic, 1 gill salad oil, 1 dessert-spoonful chopped capers.

Boil the macaroni in salted water for  $\frac{1}{2}$  hour, and afterwards in milk for  $\frac{1}{2}$  hour. Place the oil in an enamelled iron sauce-pan. As soon as it reaches boiling-point, by which time it will be perfectly still, add the clove of garlic. Boil for 2 or 3 minutes, add the macaroni, and gently shake the sauce-pan till all the oil is absorbed. Turn out upon a very hot dish, and serve as quickly as possible. Sprinkle with the capers and a little pepper.

**Mushrooms au Gratin** (*Mushrooms with Parmesan Cheese*).— $\frac{1}{2}$  lb. large mushrooms, 1 oz. butter,  $\frac{1}{2}$  pint thick brown sauce, Parmesan cheese, buttered toast.

Trim the mushrooms and fry them in the butter. Drain them on a piece of kitchen paper, and place them on two large squares of buttered toast laid on a shallow fireproof china dish. Pour the brown sauce over the mushrooms, sprinkle over them equal parts of bread-crumbs and Parmesan cheese, and bake in a quick oven for 15 minutes. Dust with red pepper and serve very hot.

**Oyster Fritters**.—2 doz. oysters, 3 eggs, 1 table-spoonful flour,  $\frac{1}{2}$  pint milk, parsley.

Beat the eggs well, and make a batter of them, the flour, and the milk. Beard the oysters, and fry each separately with a spoonful of the batter in boiling oil. Serve with fried parsley.

**Pâtés Savoureux** (*Savoury Patties*).—12 water biscuits, butter, cheese, coralline pepper.

Butter the biscuits thickly and put a good layer of grated cheese over the butter. Dust them lightly with coralline pepper and place them in the oven till the cheese melts. Serve them very hot.

**Petites Caisses à la Windsor** (*Herrings in Cases*).—3 herrings in fillets, 1 small lobster, a little tarragon and chervil,  $\frac{1}{4}$  pint cream, oil, and carmine (or cochineal) colouring, vinegar, mayonnaise sauce.

Lay the fillets in a marinade of oil, vinegar, pepper and salt, and after 1 hour chop them finely, and mix them with a good spoonful of mayonnaise sauce (see "Sauces"), a pinch of cayenne, 2 good tea-spoonfuls of shredded lobster, a little finely-chopped chervil and tarragon. If tarragon is not at hand, a little tarragon vinegar can be substituted, and deducted in proportion from the mayonnaise. Add a few drops of the colouring, and stir in the cream stiffly whipped. Fill some paper cases with the mixture, pile it up well and, if necessary, put it in a cold place to set. Garnish the top of each with finely-chopped tarragon or parsley, and coralline or other red pepper.



**Rissoles de Fromage** (*Cheese Rissoles*).—6 ozs. fine bread-crumbs, 2 ozs. butter, 6 ozs. Parmesan cheese (or 3 ozs. English cheese), 2 eggs, frying fat.

Mix the bread-crumbs, grated cheese, and butter well together. Beat the eggs, add sufficient to form a paste, and shape into little balls. Roll them in egg and bread-crumbs and fry in plenty of boiling fat. Drain them on kitchen paper. Sprinkle with grated cheese, and serve very hot.

**Rissoles Soufflées** (*Cheese Balls*).—2 ozs. Parmesan cheese, 1 oz. English cheese, 3 eggs, frying fat.

Grate the cheese, beat the whites of the eggs to a stiff froth, and season with salt and pepper and mustard. Mix all well together, form into little balls, and fry in plenty of boiling fat for 3 minutes.

**Savoury Patties**.—1 small tin of soft herring roes, an equal quantity of cold cooked fish, 1 oz. butter, 1 small jar of clotted cream, 6 baked patty cases.

Melt the butter in a sauté pan. Chop the contents of the tin, season highly with cayenne, and fry gently in the butter for 15 minutes. Empty into a basin and mix well with the cold fish and the cream. Fill the patty cases and serve them hot.

**Savoury Roes**.—3 fresh soft herring-roes (or the contents of 1 tin), 1½ oz. butter, 1 white of egg, spice, lemon-juice, fried bread.

Fry the roes in a little butter, and season with salt and plenty of cayenne pepper. When they are cooked put them on one side till cool. Then pound them in a mortar with a pinch of spice and the butter. Spread this mixture upon some small squares of fried bread. Scatter chopped white of egg on the top, add a squeeze of lemon-juice, and make very hot in a quick oven. Serve immediately.

**Savoury Sardines**.—Sardines, lemon-juice, pepper, buttered toast.

Split and bone the sardines, halve them, and heat them on a saucer in the oven, with a little of their own oil, a squeeze of lemon-juice, and a dust of red pepper. Serve on fingers of buttered toast, as hot as possible.

**Savoury Timbales**.—¼ lb. flour, ¼ lb. butter, 3 tea-spoonsfuls anchovy essence, ½ pint picked shrimps, lobster coral (or chopped parsley).

Rub 3 ounces of the butter into the flour till as fine as bread-crumbs. Add a very little warm water to the anchovy essence and use it to mix the pastry, which should be as dry as possible. Knead it lightly but thoroughly in order that the colour may be uniform. Line some small plain timbale moulds with the pastry, and bake. Fill with the shrimps, previously fried lightly in the rest of the butter. Garnish with heated lobster coral if at hand, or chopped parsley.

**Soufflé à la Reine** (*Cheese Soufflé*).—2 ozs. Parmesan cheese, 4 eggs, 1 oz. flour, 1 gill milk, 1 oz. butter.

Melt the butter in a sauté pan, stir in the flour, and season with mustard, cayenne, and salt. Pour in the milk, and stir till the mixture is set. Let it cool in a basin. Grate and stir in the cheese, drop in the yolks of the eggs one by one and beat well; whip the whites to a stiff froth, and stir

lightly in. Butter a soufflé tin, pour the mixture into it, and bake for 15 or 20 minutes.

**West Indian Foie-Gras.**—Poultry (or rabbit) liver,  $\frac{1}{2}$  lemon, 1 dessert-spoonful West Indian pickle, 1 tea-spoonful finely-chopped parsley, 2 ozs. butter, garlic, fried croûtons.

Boil the livers till they are tender enough to be mashed with a fork. Add salt, Nepaul pepper, the peel of half a lemon, a grate of nutmeg, and 1 clove of garlic finely chopped. Fry the mixture in the butter till it is of a nice brown colour. Squeeze over it a little lemon-juice. Lay the liver neatly on the croûtons. Sprinkle over it the parsley, and decorate on top, here and there, with a little prettily-cut West Indian pickle. Dish on paper neatly.

## SALADS.

When making salads, a very important point to be borne in mind is that the foundation—in fact the salad itself—is the vegetable used in its composition, and that its delicate flavour must not be overpowered by its accessories. These may be very numerous; indeed almost anything that is good to eat cold may be used. The art of making a salad consists in the judicious blending of its flavours, and in the perfection of the sauce or dressing. Some people object to oil; in this case good cream can be substituted in the proportion of two-thirds to one-third of plain or flavoured vinegar. The eggs may be either raw or hard-boiled, their number varying according to the richness required.

The mayonnaise, which is to be found among the sauces, is a good example of its class.

**Chutra Salad.**—1 cos lettuce, mustard and cress, 8 small hard-boiled eggs (plovers' or pullets'), 1 tea-spoonful chutney, 1 glass claret, 1 dessert-spoonful spiced vinegar, 1 cupful curried shrimps (prawns, rabbit, or fowl).

Slice the lettuce, and cut up the mustard and cress, pile on the centre of a dish, and surround with the eggs. Stir the chutney, the claret, the spiced vinegar together, and pour this sauce over the salad a few minutes before serving. Place the curried meat or fish in a circle round the dish.

**Harlequin Salad.**—1 oz. celery, 3 ozs. peeled cucumber, 3 ozs. raw artichoke bottoms, 2 ozs. small pink radishes, 1 dessert-spoonful made mustard, 2 dessert-spoonfuls vinegar, 8 dessert-spoonfuls salad oil,  $\frac{1}{2}$  tea-spoonful chopped chervil (or tarragon).

Cut up the celery into little dice, and mix them with the cucumber and artichokes sliced very fine. Two hours later sprinkle with salt, and add the radishes cut into tiny dice. Prepare a sauce by mixing together the mustard rubbed smooth with the vinegar, and adding the oil, a full pinch of pepper, and the chervil. Drain the vegetables well, mix them thoroughly with the sauce, and put into a salad bowl. If preferred, pickled red cabbage can be used instead of the radishes.



**Orange Salad.**—Oranges, 1 pinch each of chopped parsley and chervil, sugar, 1 dessert-spoonful salad oil, 1 dessert-spoonful brandy.

Peel the oranges carefully, removing all the white pith, and parting the fruit in the natural divisions so as to get the pulp as whole as possible, but without skin or pips. Sprinkle the fruit with the chervil, parsley, salad oil, brandy, and a pinch of sugar, and pile high up on the dish. Stand it in a cold place for at least 1 hour before serving.

**Oyster and Celery Salad.**—12 oysters,  $\frac{1}{4}$  pint mayonnaise sauce, 2 heads of celery, caviare.

Chop the oysters into dice, and shred the white part of the celery finely. Toss both in some mayonnaise dressing, and put the mixture in a glass dish. Mask it all thoroughly with more mayonnaise, and serve garnished with celery tufts, and tiny heaps of caviare. The secret of a perfect salad is to have it made just when it is wanted, with materials that, though not iced, are perfectly cold. This salad is also very good if lobster is used instead of the oysters.

**Potato and Haricot-Bean Salad.**—1 lb. cold cooked haricot-beans,  $\frac{1}{2}$  lb. cold cooked new potatoes, 3 anchovies (or sardines), hard-boiled eggs, mayonnaise dressing.

Slice the potatoes and mix them and the haricot-beans with the mayonnaise dressing. Garnish with the eggs cut into slices and with anchovy fillets.

**Russian Salad.**—1 tin of macedoine of vegetables, chopped chives, chervil, tarragon (or a few drops of vinegar flavoured with tarragon), 1 dessert-spoonful chopped capers (or gerkins), 3 anchovies, 2 ozs. meat (or game, poultry, tongue, or fish), mayonnaise sauce.

Toss the vegetables, herbs, and capers in part of the mayonnaise, and pile them in a dish. Scale and fillet the anchovies. Shred the meat, toss it in the remainder of the mayonnaise, and dress it over the vegetables.

**Salade à la Petite Princesse** (*Celery Salad*).—1 head of fine celery, 2 truffles, hard-boiled eggs (plovers' or pheasants' for choice), mayonnaise.

Shred the celery fine, slice the truffles, and stir them into a delicate mayonnaise. Garnish with hard-boiled eggs in quarters.

**Salade de Chamounix** (*Potato Salad*).—1 lb. boiled new potatoes, 1 table-spoonful finely-chopped shallot, 1 table-spoonful finely-chopped parsley.

Scrape the potatoes and cut them lengthwise, so as to get the broadest slices possible. Sprinkle a dish with half the shallot, and arrange them on it like sliced cucumber. Sprinkle the other half on top, and strew the chopped parsley over it. Serve with a dressing of oil and vinegar.

**Salade de Jour** (*Lettuce and Beet-root Salad*).—1 large cos lettuce with a white firm heart, 1 cooked beet-root, 1 hard-boiled egg,  $\frac{1}{4}$  pint mayonnaise sauce.

Leave the lettuce in water for some hours to make it crisp. Break the best part into pieces, not too small, dry them thoroughly with a clean cloth, and put them into a salad bowl. Slice the beet-root, and cut into rings the white of the egg left after making the mayonnaise. Pour the mayonnaise over the salad, and decorate with the beet-root and egg.

**Salade en Petits Plats** (*Tomato, Mushroom, and Cucumber Salad*).—Tomatoes, little white bottled mushrooms, cucumber, 1 table-spoonful vinegar,  $\frac{1}{2}$  tea-spoonful sugar, 1 tea-spoonful each shallot and tarragon vinegar.

This little salad is handed round between the entrées. The tomatoes are sliced and arranged on a dish, with the little bottled mushrooms and the cucumber in thin slices. Mix in a small basin the vinegar, sugar, a salt-spoonful of salt, a dust of pepper, the shallot, vinegar, and a few drops of tarragon vinegar. Pour this over the salad, and let it stand 1 hour before serving.

**Salade aux Crevettes** (*Shrimp Salad*).—8 large tomatoes,  $\frac{1}{2}$  pint picked shrimps (or chopped prawns), 2 ozs. Parmesan cheese, the white hearts of two lettuces, 1 egg, oil, vinegar, mustard, sugar.

Make a thick mayonnaise with the yolk of the egg boiled hard, 2 table-spoonfuls of oil, 1 table-spoonful of vinegar,  $\frac{1}{2}$  tea-spoonful of sugar,

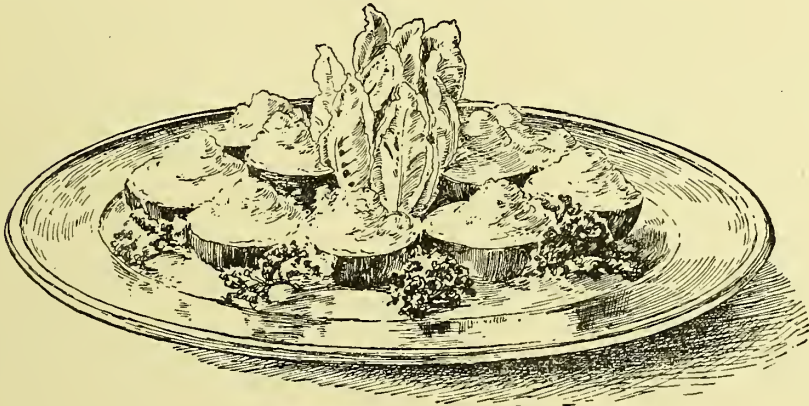


Fig. 276.—Salade aux Crevettes.

$\frac{1}{2}$  tea-spoonful of dry mustard, pepper, and salt. Cut the tomatoes in halves, hollow them, and fill with a mixture of finely-chopped lettuce hearts and shrimps. Sprinkle the Parmesan over them, and pile high with the mayonnaise thickened with the white of the egg very stiffly whipped. Dress them between the lettuce hearts chopped roughly and piled in heaps (fig. 276).

**Shrimp Salad**.— $\frac{1}{2}$  pint picked shrimps,  $\frac{1}{2}$  pint cold boiled lentils, 2 chopped shallots, 1 tea-spoonful chopped parsley, 2 table-spoonfuls oil, 1 table-spoonful vinegar, spiced pepper.

Dust the lentils with a very little spiced pepper, and mix them with the shrimps. Add the shallot, parsley, oil, and vinegar, and mix thoroughly. Decorate the top with a few shrimps. Serve with thinly-cut rolled bread and butter.

Prawns are delicious treated in the same way, but they are, of course, far more expensive.

## SANDWICHES.

Considerable care is required in the making of sandwiches. The best tinned bread and the best butter should be used, the latter sparingly, the former cut thinly and very evenly. It is an improvement to use either clotted or separated cream, seasoned with a very little salt and coralline pepper, instead of butter. *Pâté-de-foie-gras*, pressed and spiced beef, potted meats of any kind, chicken or fish creams, cucumber, tomato, small green stuff, all make delicious sandwiches. So do thin slices of very fresh cream-cheese, laid on buttered brown bread, between thin slices of tomato or cucumber.

Here is another excellent sandwich:—Beat some very ripe and soft Camembert cheese with a little whipped cream strongly seasoned with coralline pepper; spread this on some delicate slices of buttered brown bread, lay on each slice a washed, boned, and filleted anchovy cut into shreds, sprinkle lightly with minced capers, and press the two slices of bread together. Trim the edges very neatly, and cut into fingers, rounds, or squares.

**Bonnes Bouches** (*Tit-bits*).— $\frac{1}{2}$  lb. cold game (or chicken), 2 boned anchovies, 2 ozs. butter, a few capers, 1 small jar of clotted cream, bread, butter.

Pound the game, anchovies, capers, a little cayenne, and the butter very smooth. Cut the bread into very thin slices, spread them with the cream, and cover with the pounded meat. Roll the slices neatly. Dress them high on a folded serviette and decorate with parsley, and, if possible, a little lobster coral.

**Boston Sandwiches.**— $\frac{1}{2}$  lb. cold tongue (or ham), 6 ozs. butter,  $\frac{1}{2}$  lb. of game (or fowl), bread.

Chop the tongue or ham finely, and put it in a basin with a little savoury flavouring to taste. Put the butter on a dish, and beat it into a cream; add the seasoned meat, and mix well together. Cut some thin slices of bread, also some very thin slices of game or fowl. Spread a slice of bread with the above mixture, then add the game or fowl, and cover with a thin slice of bread.

**Strawberry Sandwiches.**—Brown (or white) bread, 1 jar clotted cream,  $\frac{1}{2}$  juice of a lemon, 1 lb. strawberries, castor sugar, liqueur syrup.

Cut some very thin slices of either brown or white bread, and spread them thickly with thick or clotted cream, and then with fresh fruit prepared as follows:—Pick the stalks from the strawberries, sprinkle the latter with a little lemon-juice (or a few drops of vinegar), and then rather thickly with castor sugar. Let them stand in a cold place, on ice if possible, and mash them lightly with a wooden spoon, and stir in them some liqueur syrup, in the proportion of a small wine-glass to every pound of fruit. Finish as for ordinary sandwiches.



## TINNED-MEAT COOKERY.

The prejudice against tinned provisions is to a great extent dying out; they are very useful in cooking, if only a few simple precautions are observed. Tins that have swelled or "blown-out" should be avoided, as their contents are certain to prove injurious. Immediately after a tin has been opened it should be emptied into an earthenware vessel, as the air acts injuriously on the metal, and spoils the food. Moreover, provisions that have been tinned should be consumed as soon as possible, and carefully covered when not in use.

The French preparations of vegetables are particularly useful in a good *cuisine*, for by their means many delicacies can be made regardless of the season.

To those living in apartments this class of provisions is almost invaluable. With the aid of the chafing-dish they can be practically independent of landladies. Many of the recipes already given can easily be adapted to the purpose. In the space available it is only possible to add a few others.

**Asparagus de Milan** (*Asparagus with Cheese*).—1 tin asparagus, 2 table-spoonfuls grated Parmesan cheese, 1 oz. butter, 1 table-spoonful cream.

Place the asparagus in a fire-proof dish, oil the butter, and pour it over. Sprinkle in the cheese, turning the asparagus to let it get coated. Pour the cream over, and heat the whole thoroughly in the oven. Serve it in the same dish.

**Bouchettes de Galantine aux Épinards** (*Galantine with Spinach*).—1 tin galantine, 1 pot Strasburg paste, 1 egg, 4 lbs. spinach, 1 clove shallot,  $\frac{1}{2}$  oz. butter, nutmeg, 1 table-spoonful cream, 2 yolks of eggs, 1 garlic.

Cut the galantine into pieces about  $\frac{1}{2}$  inch thick and spread each with the Strasburg paste. Sprinkle with salt and pepper. Cover them with egg and bread-crumbs and fry them a pretty golden-brown in plenty of boiling fat. Drain and dress them round a pile of spinach prepared as follows:—Wash the spinach in six or seven waters and put it in a stew-pan with the shallot and a lump of sugar. Press it well down and let it cook gently in its own juice. When done, remove the shallot. Press out all the moisture and chop the spinach well. Rub it through a hair sieve and place it in a small clean stew-pan with the butter, a small grate of nutmeg, and the cream. Beat the yolk of the remaining egg, which should be a large one, and stir it quickly into the purée. Add a cayenne-spoonful of chopped garlic and pile it very hot in the centre of a dish. Dress the bouchettes round and serve at once.

**Chicken with Mushrooms.**—1 tin mushrooms, 1 tin chicken, 1 small jar Liebig's Extract, 1 tin burnt onions, flour.

Pour away the brine from the mushrooms and wash them in cold water. Put half a pint of water in the chafing-dish, thicken it with a spoonful of flour and add burnt onion to taste. Stew till the goodness is drained from

the onion, and then remove the dish and season with pepper and salt. Add the mushrooms. When the mixture has simmered for  $\frac{1}{2}$  hour, put in the chicken, and cook slowly for  $\frac{3}{4}$  hour.

**Crayfish Soup.**—1 jar of crayfish, 1 tin of crayfish butter, 5 pints water, 1 tablet of compressed vegetables, 1 good table-spoonful bread-crumbs.

Stew all the ingredients together, without allowing them to boil, until the vegetables are tender. Pass all through a sieve and serve very hot.

**Curried Pilchards.**—1 tin pilchards, 1 table-spoonful curry powder, 1 tea-spoonful corn-flour, 1 clove of garlic, rice.

Rub a clean frying-pan with a notched clove of garlic and turn the oil from the tin into it. Place it over a clear fire. Moisten the curry-powder and flour with a very little water and stir it into the oil until it has the consistency of a smooth thick gravy. Place the pilchards in this and warm them gently through, turning them carefully and basting them several times during the cooking. When they are thoroughly hot place them on a dish with the sauce and leave them for a few minutes in the oven. Serve with boiled rice on a separate dish. Any dried fish preserved in oil can be treated in the same manner.

**Fricassee Sweet-breads with Peas.**— $\frac{1}{2}$  oz. butter, 1 tin of fried sweet-breads, 1 pint brown sauce, 1 bottle peas.

Pour the sauce into a jar and cover it closely. Fill the chafing-dish with boiling water and stand the jar in it. When the sauce is heated, slice the sweet-breads, add them and let them simmer very gently for  $\frac{1}{2}$  hour. Drain the water from the tin of peas into the chafing-dish, previously emptied, and add some salt. Let it boil quickly. Throw in the peas, let them cook for 20 minutes, and drain away the water. Add the butter to the peas, shake them in it for a few minutes, and pile them on a dish. Dress the sweet-breads round them and pour the sauce over.

**Fried Artichoke Bottoms.**—8 tinned artichoke bottoms, 1 egg, bread-crumbs, frying fat.

Clean the artichoke bottoms in cold water, throw them into boiling, salted water, and let them boil for 15 minutes. Drain and cover them immediately with egg and bread-crumbs. Fry them a pale-brown in plenty of boiling fat.

**Petits Moules** (*Chicken Shapes*).—1 tin boneless chicken or duck, 1 small bottle of aspic jelly, 2 truffles, 1 small tin potted game, 1 egg, 1 gill cream.

Melt the aspic, and when it will barely run, pour a thin layer on the bottom of some small plain moulds, then coat the sides with the jelly. Cut the truffles into very thin slices and place one in the centre of each mould. Place a layer of the potted game over this; then put in the boned poultry and pour in some more aspic to fill up the crevices. When set, turn them out, and serve with a cream sauce made as follows:—Whip the white of the egg to a stiff froth. Beat the yolk, season with salt and cayenne, and mix it into the white. Whip the cream and add it to the other ingredients.



**Pine-apple Jelly.**—1 bottle jelly,  $\frac{1}{2}$  tin pine-apple chunks.

Slice the chunks into thin threads. Add a few lumps of sugar to the juice, reduce it to one-half, and let it get cold. Melt and pour the jelly into a mould, adding now and then, as it is setting, some strips of pine-apple. When it is quite cold, turn it out and decorate it with the remainder of the fruit. Pour the cold syrup round.

**Salmon Cutlets.**—1 tin of salmon cutlets, butter, Nepaul pepper, oil (or fat).

Dry the contents of the tin and lay them in melted butter for 10 minutes. Dust them with Nepaul pepper. Wrap them securely in well-oiled white paper and stitch down the ends. Fry them in oil (or fat) for about 10 minutes. Have some prettily-fringed hot papers ready. Cut the paper in which the salmon was fried. Slip each cutlet quickly into a hot paper, twist up the ends, and serve at once.

**Sheep's Tongue and Green Peas.**—1 tin sheep's tongue, 1 egg, 1 tin green peas, 1 dessert-spoonful of Worcester or other sauce, 2 ozs. butter, bread-crumbs, flour.

Take the tongues from the tin. Split them in halves down the centre. Cover them with egg and bread-crumbs and fry them gently in part of the

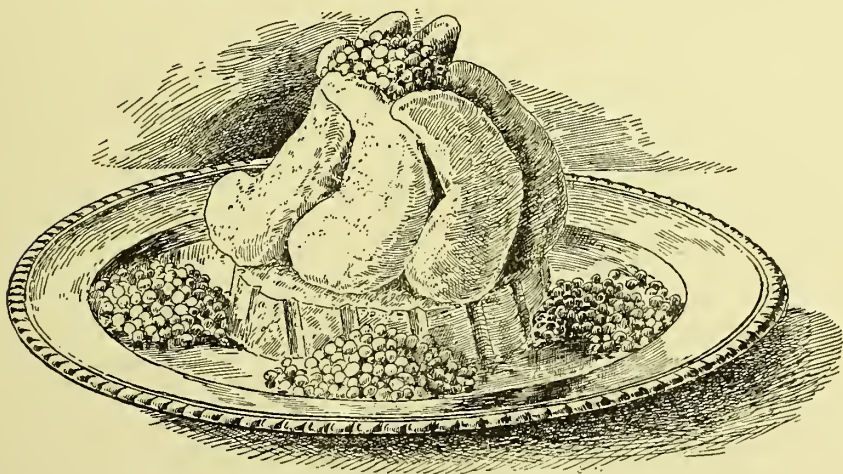


Fig. 277.—Sheep's Tongue and Green Peas.

butter or some bacon fat. Put the jelly into a stew-pan, thicken it with a roux made with the remainder of the butter and one dessert-spoonful of flour, flavour with pepper and the flavouring sauce and pour it in a hot dish. Dress the tongue down the dish and garnish it with parsley. Plunge the tin of peas into boiling water and leave it for 4 minutes after it reboils. Open the tin, drain away every drop of brine, and should the peas taste too salt put them in a strainer and pour some boiling water over them. Dress them round the tongue. If, however, salt has been omitted in seasoning the gravy, this will rarely be necessary (fig. 277).

**Truffles à la Bretonne** (*Truffles on Toast*).—6 ozs. tinned truffles,

2 table-spoonfuls oil, 1 table-spoonful chopped parsley, 1 clove of garlic, juice of half a lemon, 1 table-spoonful tomato pulp, 1 table-spoonful strong stock, buttered toast.

Cut the truffles into slices and fry them in a stew-pan for 5 minutes with the oil, parsley, garlic, pepper, and salt. Remove the garlic, add the juice of the lemon, the tomato pulp, and stock. Boil up again and serve over the buttered toast.

**Turtle Soup.**— $\frac{1}{4}$  lb. dried turtle, 3 onions, 2 tins Nelson's Extract of Meat (or 1 table-spoonful Liebig's Extract Essence of Meat), 1 blade mace, 1 slice of lemon peel, 1 quart stock, 1 tea-spoonful dried turtle herbs, 1 tea-spoonful potato flour, 1 tea-spoonful Vienna or other good flour, 1 wine-glass sherry, 1 dessert-spoonful lemon-juice.

Soak the turtle in the stock for 12 hours before using it. Put it with the stock and a little salt into a stew-pan. Add the onions peeled and quartered, the mace and lemon peel, and let it simmer gently for 5 hours or until the turtle is tender enough to divide easily with a spoon. Should any portion of the stock have evaporated, the quantity can be made up with fresh stock or water. One hour before the turtle is finished add the herb, tied in a piece of muslin. Divide the turtle into neat pieces. Strain the stock, let it boil up, and stir in it the extract previously soaked for a few minutes, or the essence of beef. Mix the flours very smooth in a gill of stock or water and stir it into the soup till it thickens. Add the turtle, sherry, lemon-juice, salt and pepper to taste, and serve at once.

**Veal Collops with Mushrooms.**—1 tin mushrooms, 1 tin veal collops, burnt onion, 1 table-spoonful good meat glaze.

Melt the glaze in  $\frac{1}{2}$  pint of water and add a little burnt onion, salt, and pepper. Let it stew in a sauce-pan over the fire for 1 hour, then strain it. Pour away the brine from the mushrooms and wash them well in cold water. Add them to the stock and let the whole simmer for  $\frac{1}{2}$  hour. Flour, and add the collops, and warm through.

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## INEXPENSIVE BREAKFAST DISHES.

**Baked Herrings.**—3 good-sized fresh herrings, 2 ozs. fine bread-crumbs, 1 oz. butter, 1 tea-spoonful each of chopped parsley and grated lemon rind, the yolk of 1 egg, 3 pinches each of pepper and salt,  $\frac{1}{2}$  pint good brown gravy, 1 shallot, 1 tea-spoonful tarragon vinegar, 1 oz. brown roux, 1 doz. small fried croûtons.

Wash and scrape the herrings, place them in salt and water for about  $\frac{1}{2}$  hour, and then drain them. Mix together the bread-crumbs, butter, parsley, and lemon, season the mixture with the pepper and salt, work it to a paste with the egg, and use it to stuff the herrings. After closing them securely, arrange them side by side on a deep baking-dish. Mix the tarragon vinegar and shallot (peeled and shred very finely) with the gravy.

When no gravy is at hand, Liebig's Extract of Beef, dissolved in boiling water, will form an excellent substitute. Pour the gravy into the dish with the vinegar. Cover the fish and bake till they are tender—about 20 minutes. Dress them on a hot dish. Thicken the gravy with the roux and pour it over them. Serve with small fried croûtons.

**Beaten Eggs.**—4 eggs, 1 table-spoonful stock (or cream), 1 tea-cupful peas partly or wholly cooked.

Break the eggs into a pan with the stock or cream, season with salt and pepper, and place on the fire. Add the peas, and stir the mixture until it thickens. Pile it on hot buttered toast. Asparagus heads, cauliflower, or mushrooms may be used instead of peas.

**Beef Kidney.**—1 kidney, 2 table-spoonfuls parsley, lemon-juice.

Cut the kidney into dice and stew it gently in  $\frac{1}{2}$  pint of water for 2 hours. Chop the parsley, and add it, with lemon-juice, salt, and pepper, to the kidney  $\frac{1}{2}$  hour before serving. Garnish with mushrooms or French beans.

**Breakfast Savoury.**—1 lb. cold boiled fish, 1 small onion, 2 ozs. butter, 2 ozs. flour, 1 tea-spoonful anchovy sauce, a round of hot buttered toast, 1 egg hard boiled, 3 gills milk, salt, pepper.

The fish—any kind, but preferably cod, whiting, or fresh haddock—should be flaked from the bones while it is hot. Put the skin and bones into a sauce-pan with  $\frac{1}{2}$  pint, or more, of water and stew for an hour, until there remains about a gill, which should then be strained. Chop the onion very fine. Melt the butter in a sauce-pan and stir in the flour, add the milk, and stir till it boils; then add the chopped onion and cook for 5 minutes. Add the fish stock, anchovy sauce, fish, and a dust of pepper and salt, and stir the mixture over the fire till it is heated through. Prepare the hot buttered toast and serve the fish mixture on it. The egg is used chopped small as a garnish.

**Calf's Brain Fritters.**—1 calf's (or ox's) brain, 1 egg, 1 table-spoonful flour,  $\frac{1}{2}$  pint milk, oil.

Remove the skin from the brains and place them in warm water for an hour; then boil them in fresh water till they are quite firm. Make a batter with the flour, egg, milk, and plenty of salt. Cut the brain in slices, and throw each, with a spoonful of the batter, into plenty of boiling oil. Keep them separate, and fry them until they are brown and crisp.

**Canadian Omelet.**—6 eggs, 1 tea-cupful milk, 2 ozs. butter, 1 tea-cupful bread-crumbs, 1 green onion, 1 dessert-spoonful chopped parsley, 1 salt-spoonful sweet herbs.

Whip the whites of the eggs to a stiff froth. Beat the yolks well, boil the milk, and melt 1 oz. of butter. Chop the onion and herbs, and stir them, with the parsley, into the yolks; season with salt and pepper; add the milk, bread-crumbs, onion and herbs, and melted butter; and beat all well together. Stir the whites lightly in. Melt part of the remaining butter, pour into it part of the mixture, and proceed as in the last recipe, making two small omelets.



**Curried Eggs.**—8 eggs,  $\frac{3}{4}$  pint milk, 1 large Spanish onion, 1 tea-spoonful sugar, 1 table-spoonful curry-powder, 1 table-spoonful flour, 2 ozs. butter, 1 lemon.

Boil the eggs for 10 minutes, throw them into cold water, remove the shells, and cut off the ends to allow them to stand. Slice the onion and fry it white in the butter. Mix the flour and curry-powder smoothly in a little of the milk, and boil them for 2 hours with the remainder of the milk, onion, juice of the lemon, sugar, and a little salt and pepper. Strain the mixture through a sieve. Dress the eggs on a dish, pour the gravy round them, and serve with a wall of boiled rice.

**Egg Rissoles.**—6 eggs, 1 table-spoonful thick cream, 1 table-spoonful parsley, 1 table-spoonful bread-crumbs.

Boil five eggs hard. Chop the parsley, pound it with the yolks and cream, and season with salt and pepper. Chop the whites, stir them into the mixture, and form it into small balls. Roll them first in egg and bread-crumbs and then in egg. Fry a pale-brown in plenty of boiling fat or oil.

**Eggs and Tomato Sauce.**—4 eggs, 1 tea-cupful tomato sauce, 1 oz. butter.

Melt the butter in a dish, break the eggs carefully in it, and place them on a stove until they begin to set. Warm and pour the sauce over, and serve in the same dish.

**Baked Eggs Escalfados.**—6 eggs, 1 oz. butter, 1 table-spoonful cream or milk.

Butter a deep dish, sprinkle with salt, and break the eggs carefully into it, keeping each separate. Melt the remainder of the butter, and while it is hot stir it into the cream. Pour it over the eggs, cover closely, and bake in a moderate oven for 10 minutes.

**Fish Tortilla.**—4 eggs, 2 table-spoonfuls tinned fish, 2 ozs. oil.

Separate the fish from the bones, and pull it into shreds. Beat the eggs well, stir in the fish, and season with pepper and a little cayenne. Melt the butter in a sauté-pan, and pour in the mixture, shaking the pan to prevent burning. Fry a pale-brown, turn with a plate, and fry the other side.

**Herrings à l'Écossaise** (*Fried Herring*).—4 fresh herrings, the juice of a small lemon, 4 good pinches of salt, the same amount of pepper, a sprinkling of cayenne,  $\frac{1}{2}$  pint milk, about  $\frac{1}{2}$  lb. fine oatmeal, frying fat.

Clean and skin the fish, cut off the heads, and either fillet or cut them in halves and remove the bones. Place them in a deep dish, sprinkle them with the lemon-juice, pepper, salt, and cayenne, and leave them for 2 or 3 hours. Have ready the milk in a basin and the oatmeal on a dish. Dip each piece of herring into the milk, roll it once in the oatmeal, and drop it into boiling fat. Fry a nice brown. Drain the fish, arrange it on a doyley, and garnish it with cut lemon and parsley. Serve hot with oatmeal fish-sauce (see p. 189) in a tureen (fig. 278).

**Herrings in Pastry.**—2 fresh herrings,  $\frac{1}{2}$  oz. butter, 2 salt-spoonfuls each of chopped onion and parsley,  $\frac{1}{2}$  lb. pastry.

Split the herrings flat down the back. Take the head in one hand, and

with the other press the flesh under the backbone and draw it clear of the bones. Fill the fish with the butter, onion, parsley, salt and pepper, and fold them together again. Roll out the pastry very thin, envelop each herring in it, and bake them in a moderate oven for about 15 minutes, until the paste is a pale-brown.

**Kidneys à la Maître d'Hôtel** (*Kidneys on Toast*).—4 kidneys, 1 table-spoonful parsley, 1 tea-spoonful shallot (or half a small onion), hot buttered toast.

Chop the parsley and shallot or onion. Melt the butter in a pan, stir in the parsley, shallot, pepper and salt. Split the kidneys, lay them, the flat side downwards, in a hot sauté-pan, and cook them for 3 minutes; then turn and season them with salt and pepper. Sauté them for 2 more minutes,

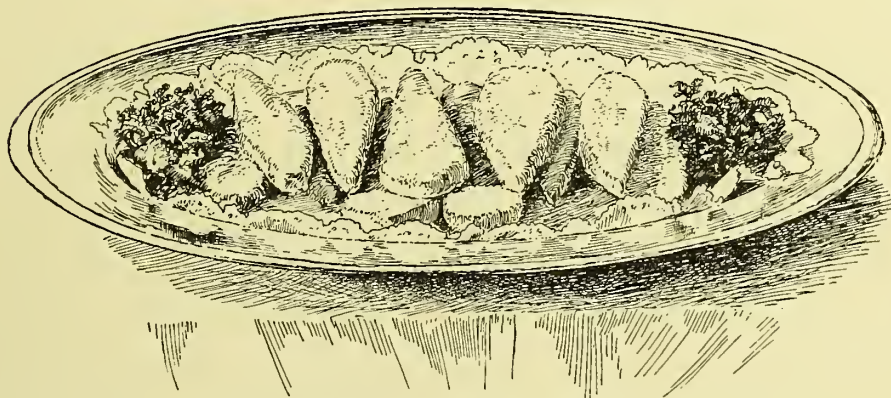


Fig. 278.—Herrings à l'Écossaise.

place them on hot buttered toast, and pour the contents of the pan over them.

**Oatmeal Fish-Sauce.**— $\frac{1}{2}$  pint milk (the same  $\frac{1}{2}$  pint as was used for dipping the fish into), 1 table-spoonful fine oatmeal,  $1\frac{1}{2}$  oz. butter, the juice of  $\frac{1}{4}$  of a lemon, 1 tea-spoonful anchovy essence,  $\frac{1}{2}$  tea-spoonful chopped parsley.

Warm the milk in an enamelled sauce-pan; knead the oatmeal and butter in a ball, drop it into the milk, and stir over the fire till the mixture is quite smooth. Add the other ingredients, continue stirring over the fire until it is the consistency of thick cream, and pour it into a hot tureen. Serve.

**Omelette Soufflé.**—3 eggs, 2 ozs. butter.

Beat the whites to a very stiff froth, and stir them into the yolks, seasoned with a little chopped onion, mixed herbs, salt and pepper. Melt the butter in a sauté-pan and pour the mixture into it, shaking it gently to prevent its sticking. When it is lightly browned, double it in half, slide it on to a dish, and serve immediately.

**Onion Tortilla.**—1 lb. Spanish onions, 2 ozs. butter (or oil), 3 eggs.



Melt the butter in a sauté-pan; slice the onions, and fry them thoroughly in it. Beat the eggs, season them with salt and pepper, add them to the onions. Fry a light-brown on both sides.

**Pâté-de-Foie-Gras (Mock).**—1 lb. liver (calf's, poultry, or game),  $\frac{1}{2}$  lb. bacon (or ham), 1 finely-minced onion, 3 bay leaves, 1 bunch parsley and thyme, 12 pepper-corns, 4 ozs. butter, flour.

Cut the liver into dice with the bacon or ham (rather more fat than lean), and add the onion, thyme and parsley, bay leaves, pepper-corns, and a pinch of salt. Heat the butter in a sauté-pan, add the other ingredients, and fry the mixture for 8 or 10 minutes. Pound it smooth in a mortar, and rub it through a fine wire sieve. Pack it tightly into a clean jar, cover it over with a plain paste made of flour and water, press it well over the top and set the jar in the oven in a tin of boiling water. Let it cook for  $\frac{1}{2}$  hour, being careful that the water boils the whole time. It must then be allowed to get quite cold. Afterwards remove the paste, cover the pot well over with clarified butter, and keep it in a cool place.

**Salmon Toast.**— $\frac{1}{4}$  lb. cold salmon, 1 tea-spoonful lemon-juice, 1 oz. butter, 1 egg, cayenne.

Remove all bones and season the fish with a few drops of lemon-juice, salt, and cayenne. Melt the butter in a stew-pan, add the salmon, and stir till it is hot. Beat the egg and stir it into the fish till the egg just begins to set. Pile the mixture on squares of buttered toast. Tinned salmon may be used, though it is not quite so nice.

**Sausage Fritters.**— $\frac{1}{2}$  lb. sausages, 5 ozs. flour, 1 egg,  $\frac{1}{2}$  pint milk, fat for frying.

Boil the sausages for 10 minutes, take them out of their skins, roll them into balls about the size of a walnut, and flatten them into cakes. Make rather a thick batter with the flour, egg, and milk. Dust the sausage cakes over with flour, dip them in the batter, and fry them in the hot fat. The dish should be garnished with a few sprigs of fried parsley,

**Sweet-breads.**—2 calf's (or ox's) sweet-breads, 1 egg, 6 ozs. butter, lemon-juice, bread-crumbs.

Blanch the sweet-breads in boiling water for 5 minutes, and in cold water for 1 hour. Remove the fat, skin, and pith with the fingers, and if an ox sweet-bread is used divide it into thick pieces. Dip them into beaten egg, cover them with bread-crumbs, salt and pepper, and place them, with the butter, in a tin dish in a moderate oven. Baste them well and often, and bake for at least 1 hour. Serve with lemon-juice squeezed over, or with rich brown gravy or tomato sauce.

**Tomato Tortilla.**—1 lb. tomatoes, 2 ozs. butter, 3 eggs.

Melt the butter in a stew-pan. Add the tomatoes sliced and seasoned with salt and pepper, and stew till they are tender. Beat the eggs and pour in, stirring the mixture till it is quite thick. Serve on hot buttered toast. Part of a tin of tomatoes well drained can be used instead of fresh fruit.

## THE USUAL ADJUNCTS OF DIFFERENT DISHES.

MEAT.			ADJUNCTS
Beef, boiled	...	...	Savoury suet-dumplings, carrots, and turnips.
„ cold	...	...	Salad, horse-radish, or beet-root cream.
„ roast	...	...	Horse-radish sauce, or tomato sauce.
„ rump steak	...	...	Mushrooms, oysters, tomatoes, or parsley.
Mutton (leg), boiled	...	...	Caper sauce.
„ roast	...	...	Red currant jelly.
„ (shoulder) roast	...	...	Onion sauce.
Pork, boiled	...	...	Pease pudding.
„ roast	...	...	Apple sauce.
Sucking pig	...	...	Apple sauce, or brain sauce.
Veal, roast	...	...	Stewed prunes, velouté sauce, or prunes in vinegar.
Venison	...	...	Red currant jelly.

## POULTRY.

Chicken, boiled	...	...	Parsley, or egg, sauce.
„ roast	...	...	Bread sauce and cranberry jelly.
Duck, roast	...	...	Apple sauce.
„ (wild), roast	...	...	Orange sauce or salad or lemons.
Goose, roast	...	...	Apple sauce.
Grouse, „	...	...	Bread sauce, browned crumbs, and clear brown gravy.
Guinea-fowl, roast	...	...	Bread sauce, or soubise sauce.
Hare	„	...	Red currant jelly.
Partridges	„	...	Cabbage hearts; maître d'hôtel sauce, or gravy.
Pheasants	„	...	Browned crumbs, bread sauce, and clear gravy.
Pigeons	„	...	Rich gravy, or green cream sauce.
Quails	„	...	On toast with their own dripping.
Rabbit, boiled	...	...	Onion sauce.
„ roast	...	...	Tomato sauce.
Turkey, boiled	...	...	Oyster, chestnut, or rich white, sauce.
„ roast	...	...	Bread sauce, or bechamel sauce.

## VEGETABLES.

Artichokes, Jerusalem	...	...	White sauce.
„ bottoms	...	...	Parmesan sauce or brown sauce.
Asparagus	„	...	Oiled butter and Parmesan cheese.
Beans, broad	...	...	Parsley sauce.
„ French	...	...	Cream or melted butter.
Cauliflower	...	...	White sauce and Parmesan cheese; or, sauce de fromage.
Peas	...	...	Butter.
Sea-kale	...	...	White sauce, or oiled butter.
Spanish onions	...	...	Maître d'hôtel sauce.
Vegetable marrow	...	...	White sauce or Parmesan sauce.

## FISH.

Cod	...	...	Oyster sauce or egg sauce.
Eels	...	...	Chestnut sauce.
Haddock, baked	...	...	Rich gravy or tomato sauce.
„ boiled	...	...	Sauce Hollandaise or caper sauce.
Lobster cutlets	...	...	Cream sauce.

## FISH.

Mackerel, boiled...	...	Fennel sauce.
„ filleted	...	Indian sauce, or Parmesan sauce.
Mullet, red	...	Italian, or any other brown, sauce.
Plaice, filleted	...	Anchovy sauce.
Salmon boiled	...	Lobster, shrimp, crayfish, caper, or cream, sauce.
„ cold	...	Mayonnaise of peas and cucumber ; or green sauce.
Smelts „	...	Fried parsley ; or anchovy, or shrimp, sauce.
Soles „	...	Shrimp, anchovy, or parsley, sauce.
„ filleted	...	Tomato, brown, or white, sauce, with piccalilli.
Trout, boiled	...	Hollandaise, or Bernaise, sauce.
„ cold	...	Mayonnaise, or white piccalilli sauce.
Turbot „	...	Lobster, or shrimp, sauce.
Whiting „	...	Black butter, or butter sauce with mustard.

### APPROXIMATE TIME REQUIRED FOR BAKING AND ROASTING MEAT.

	Weight.	Time.		Weight.	Time.
Beef ...	5 lbs.	1 $\frac{3}{4}$ hour.	Pork ...	4 lbs	1 $\frac{3}{4}$ hour.
„ ...	10 lbs.	2 $\frac{3}{4}$ hours.	Sucking pig	small	2 $\frac{1}{2}$ hours.
Lamb, quarter of,	small	1 hour.	„	large	2 $\frac{3}{4}$ „
„ „	large	1 $\frac{1}{2}$ „	Veal ...	2 lbs.	1 $\frac{1}{2}$ hour.
Mutton ...	4 lbs.	1 $\frac{1}{4}$ „	„ ...	4 lbs.	2 hours.
„ ...	6 lbs.	1 $\frac{3}{4}$ „			

## POULTRY.

Capon ...	medium...	1 hour.	Goose ...	small	1 $\frac{1}{2}$ hour.
„ ...	large	1 $\frac{1}{2}$ „	„ ...	large	2 $\frac{1}{4}$ hours.
Chicken ...	medium...	1 „	Turkey ...	small	1 hour.
Duck ...	small	$\frac{3}{4}$ „	„ ...	medium...	1 $\frac{1}{4}$ „
„ ...	large	1 „	„ ...	large	1 $\frac{3}{4}$ „

## GAME.

Grouse ...	...	$\frac{1}{2}$ hour.	Ptarmigan ...	...	$\frac{1}{2}$ hour.
Hare ...	...	1 $\frac{3}{4}$ „	Quail ...	...	20 minutes.
Leveret...	...	1 „	Rabbit ...	...	$\frac{3}{4}$ to 1 hour.
Larks and other small birds	10 to 20 min.		Snipe and Teal ...	...	20 minutes.
Partridge ...	...	$\frac{1}{2}$ hour.	Venison (8 to 10 lbs.)	...	2 hours.
Pheasant ...	...	$\frac{3}{4}$ to 1 hour.	Wild duck ...	...	$\frac{1}{4}$ to $\frac{1}{2}$ hour.
Pigeon ...	...	$\frac{1}{2}$ hour.	Woodcock ...	...	$\frac{1}{4}$ to $\frac{1}{2}$ hour.
Plover ...	...	15 minutes.			

## PROPORTIONATE WASTE IN COOKING.

	Baking, per cent.	Roasting, per cent.	Boiling, per cent.		Baking, per cent.	Roasting, per cent.	Boiling, per cent.
Beef, round	27	29	18	Mutton, loin	33	36	30
„ sirloin	29	31	20	„ neck	32	34	25
Mutton, leg	32	33	20	„ shoulder	32	34	24

# THE STORE CUPBOARD.

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## THE PRESERVING OF EGGS FOR WINTER.

When eggs are plentiful and cheap, the careful housewife will take advantage of the market in order to lay in a stock. The first essential is to see that they are fresh and sound. In the chapter which treats of the management of the larder various methods of testing eggs are described; they need not therefore be repeated here.

Many different ways of preserving eggs find favour with those who have tried them. One of the most popular and most satisfactory is treatment by lime. For this purpose take a large earthen pot—a glazed one is best,—put in it  $\frac{1}{4}$  lb. unslaked lime and 6 ozs. salt, and pour 3 gallons boiling water over them. When the mixture is cold add  $\frac{1}{2}$  oz. cream of tartar. Begin putting the eggs in it the next day. The lime will remain at the bottom of the vessel, and the eggs must rest upon it. They must be well covered with the liquid. Preserved in this way they will keep for two years.

Another method—by using a solution of gum arabic—is said to answer well. The eggs should be smeared thoroughly with it, and covered when dry with bran or saw-dust.

They may also be preserved by putting them in a net or muslin bag, dipping them for about 10 seconds in boiling water, and packing them afterwards in bran or saw-dust. By this process the whites are slightly coagulated, which prevents the entrance of air.

Salt is a good preservative. Take a dry box, cover the bottom with a layer of salt, and put in as many eggs as it will hold, taking care that they do not touch one another. Sprinkle in sufficient finely-powdered salt to fill all the vacant spaces, and then add a complete layer of salt. Continue the process until the box is nearly full, and let the top layer of salt be about a couple of inches thick. Press down firmly, and cover with a thick cloth and tight-fitting lid. Store in a cool place. Some persons use wood ashes and a little salt instead of salt alone.

Another method of preserving eggs is by pickling them. When thus treated they are useful for the garnishing of many dishes, such as salads and curries. Boil 16 eggs for  $\frac{1}{4}$  hour; dip them in cold water, and take off the shells. Boil 1 quart of vinegar for 10 minutes with  $\frac{1}{2}$  oz. black pepper,  $\frac{1}{2}$  oz. Jamaica pepper, and  $\frac{1}{2}$  oz. ginger. Put the eggs in a jar, and pour the boiling vinegar over them. When cold, tie tightly down with a bladder.



They will be ready for use in about a month. The best time to pickle them is the spring.

The following is another recipe for pickling eggs, which is preferred by many:—Hard boil and shell 30 eggs. Boil 1 pint vinegar with 1 oz. black peppercorns, 1 oz. allspice berries,  $\frac{1}{2}$  oz. ginger, and 1 tea-spoonful salt, until reduced to half the quantity. Then add 3 pints of vinegar, bring to the boil, and pour over the eggs. The vinegar should come an inch or more above the eggs, and a covering of bladder is essential. Keep for a month before untying.

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### THE CURING OF HAMS.

Hams are cured in many ways, different countries and even different English counties having different methods. Foreign hams bearing such names as Westphalian, Hamburg, and American are imported into Great Britain very largely. At home we have Irish, York, Cumberland, Berkshire, Wiltshire, and many others. The systems of curing, however, all bear a close resemblance to one another.

In order to secure the best results, the pig should be at least a year old, and killed in weather which is not damp, frosty, or very hot. Before being put into pickle, the hams should hang for a couple of days in a dry cold room or passage where the thermometer registers 38° F. to 40° F.

The various materials used for imparting the delicious smoky flavour to hams are oak saw-dust, oak chips, peat, wheat straw, ash saw-dust, ash chips, and the dust and chips of other hard woods. The two of the greatest value are oak saw-dust and peat. There is no place better for smoking purposes than the old-fashioned chimney of a farmhouse where peat fires are in use. In former times, before the existence of great bacon factories, chimney curing was the universal mode. In a book published at Annan in 1811, by Robert Henderson, a farmer, the author quaintly tells his experience of the manner of smoking hams and bacon then practised in the South of Scotland. "I practised", he writes, "for many years the custom of carting my flitches and hams through the country to farmhouses, and used to hang them in their chimneys and other parts of the house to dry. This plan I soon found was attended with a number of inconveniences, having to take along with the bacon pieces of timber to fix up in the different houses, for the purpose of hanging the flitches and hams. For several days after they were hung up they poured down salt and brine upon the women's caps, and now and then a ham would fall down and break a spinning-wheel, or knock down some of the children, which obliged me to purchase a few ribbons, tobacco, &c., to make up the peace."

The following recipes are not difficult to follow, and are representative of the most approved modern methods of curing.

**Gayonne Recipe.**—Rub the ham all over with  $\frac{1}{2}$  lb. salt and 1 oz. salt-



petre. Make a pickle by boiling together wine and water in equal parts, with 1 tea-spoonful of juniper berries, a sprig of thyme, basil, and sage, 2 bay-leaves, some whole peppercorns and coriander seed,  $\frac{1}{2}$  tea-spoonful of each. When the pickle is well flavoured, strain and pour off. Lay the ham in a pan, pour the pickle over, and sprinkle salt on it; leave it for three weeks, turning daily; then dry it, and smoke it with aromatic wood. When smoked, it should be rubbed over with wine lees, then dried, and finally wrapped in paper, and stored in wood ashes.

**Hamburg Hams.**—The ham should be washed with soft water, or with brandy, which greatly improves the flavour. The following mixture should then be rubbed into it:—salt 8 ozs., saltpetre 2 ozs., white pepper 2 ozs., powdered cloves  $\frac{1}{2}$  oz. It should then be put into a vessel with bay-leaves and garlic, and covered with a clean cloth. At the end of 24 hours it should be washed with cold water, and put for a fortnight into a tub of wine dregs, being finally enveloped in thin paper, and hung in a chimney for a month or six weeks, and smoked with juniper wood.

**M. Ude's Recipe.**—As soon as the pig is sufficiently cold to be cut up, take the hams, rub them well with common salt, and let them drain for three days. Dry them, and, for 2 hams weighing 16 to 18 lbs. each, take 1 lb. salt, 1 lb. moist sugar, and 2 ozs. saltpetre, and rub the hams thoroughly with this mixture. Then put them into a deep pan with the skin downwards, and turn and baste them daily for a month, at the end of three days pouring a bottle of good vinegar over them. Drain and dry them well, and if they are to be smoked, hang them high in the chimney to keep the fat from melting.

**Westphalian Hams.**—Rub the hams well with the following mixture:—saltpetre, sal prunella, moist sugar, bay-salt, and bruised juniper berries,  $\frac{1}{2}$  lb. of each. Turn them frequently for three days, then leave them for a week; after which make a brine with the above ingredients, with the addition of 1 quart of vinegar and 1 quart of water. Baste them daily for a fortnight with it, and then take them up and wipe dry. Hang them in a current of air, and smoke for two or three weeks with oak saw-dust and juniper chips, to which bracken or ferns may be added. They must be placed high in the chimney so that the smoke will come into contact with them only when it is very cool.

**Worlingworth Rectory Recipe.**—To every 16 lbs. of pork take 1 lb. coarse sugar, 1 lb. treacle, 1 oz. bay-salt, 1 oz. sal prunella, 1 oz. saltpetre. Rub the pork daily for two or three days with common salt, then rub in the above ingredients, and rub well daily for a month or six weeks. If required smoked, it must be hung for a month over a wood fire.

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## POTTED MEATS.

Potted meats form a very useful and desirable addition to the contents of the store-room. From an economical point of view they commend themselves to the housewife, as they can be made from the scraps of almost any cooked meat, provided always that it is sweet and good.

In order that they may be in reality as well as in name "table delicacies", it is necessary to pay particular attention to the seasoning. The spices suited to one kind of meat are quite unsuited to another. All gristly portions of the meat, skin, hard outside fat, and, in fact, everything which will not pound into a smooth paste in the mortar, should be removed.

The meat should always be chopped fine, in a mincing-machine (fig. 279) if possible, before pounding it in the mortar. The pots should not be quite filled; room should be left for a layer of melted suet or clarified butter about  $\frac{1}{4}$  inch thick. This layer may be removed before placing the meat on the table. The pots should be covered with vegetable parchment in order to keep out dust and dirt.

### Australian Meat.

— Mince very fine the lean part of the meat, remove all skin and gristle, and flavour rather highly with pepper, salt, and a little powdered

allspice. With corned meat the salt may be omitted. Pound in a mortar, adding from time to time a little oiled butter, until it is quite smooth. Press it into pots, and pour a little clarified butter on top of each.

**Beef.**—Cooked beef may be used for potting, in which case it is treated as in the preceding recipe; but it is best made in the following manner:— Fill a covered jar with 2 lbs. of lean meat, without bone or gristle. Place the jar in a sauce-pan of boiling water; put a dessert-spoonful of water into

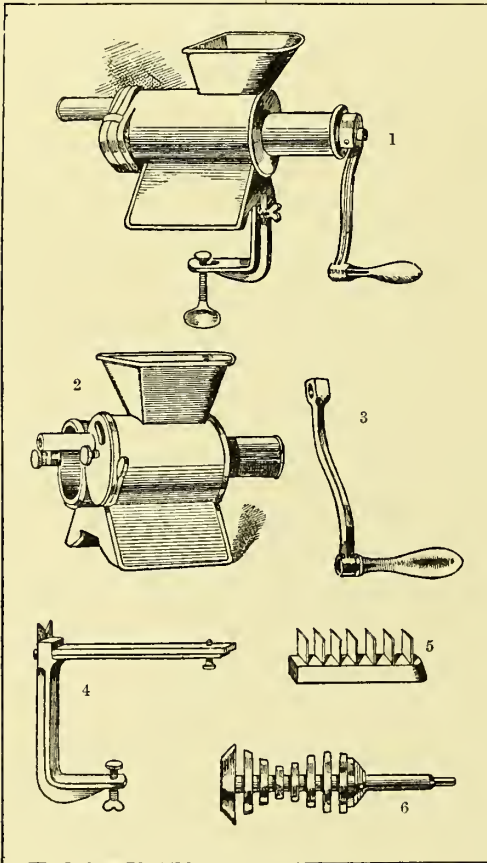


Fig. 279.—Kent's Combination Mincer.

Parts of machine: 1. Machine complete, ready for fixing to table. 2. Body (fineness or coarseness of cut is regulated by rotary disc at delivery end). 3. Handle. 4. Clamp. 5. Knives. 6. Propeller.

it, and close the lid tightly. Boil slowly for  $3\frac{1}{2}$  hours. Then take it out, mince, and pound in a mortar, adding some clarified butter, the meat juice from the jar (keep back part if too much), and a seasoning of pepper and salt. Put in small pots, and pour melted butter or suet over the top.

**Fowl with Ham.**—Chop together 6 ozs. of cooked ham with the meat of a cold roast fowl. Pound in a mortar, with 4 ozs. of butter to each pound of meat. Add, while pounding, 6 or 7 grates of nutmeg, a small pinch of pounded mace, with salt and cayenne to taste. Fill some small pots, and cover with clarified butter or suet. Tie down with bladder, and keep in a cool place.

**Ham.**—Take 1 lb. of lean, cooked Yorkshire ham. Mince it, and pound to a smooth paste, adding 2 ozs. of fresh butter, melted but not hot,  $\frac{1}{4}$  oz. of powdered mace, and a pinch of cayenne. Press into pots, and cover with butter or suet. Uncooked ham may be treated in the same way, but after potting will require gentle baking in the oven. When quite cold, cover with the butter or suet, and tie down with bladder.

**Hare.**—Remove the meat of a cold roast hare from the bones, mince it, and pound it in a mortar to a smooth paste. Mix with every pound of meat 1 salt-spoonful salt, 1 salt-spoonful pepper,  $\frac{1}{2}$  salt-spoonful mustard, 1 salt-spoonful sugar, 2 cloves pounded,  $\frac{1}{4}$  pint cold gravy, and 4 ozs. clarified butter. When the ingredients are thoroughly blended put the meat into pots, and pour melted butter or suet over it.

**Herrings.**—Clean the fish without washing them, cut off the heads and tails, remove the backbones, and sprinkle over them a little salt and powdered mace. Let them remain 3 or 4 hours, then wipe off the seasoning, and put the fish into a well-buttered pan. Strew pepper, salt, and grated nutmeg over them, together with small lumps of butter here and there, and bake in a moderate oven. When they are cooked enough, which will be in about 2 hours, drain the liquor off, pour sufficient clarified butter over them to cover them completely, and keep in a cool place.

**Mackerel.**—Choose perfectly fresh fish of moderate size. Cut off the heads and tails, remove the bones, take out the dark-brown bitter portion near the head, and divide the fish into pieces of convenient size. Lay these in a jar, season with pepper and salt, cover with vinegar, and put shallots and bay-leaves on top, one of each for four fish. Cover closely, and bake gently for 2 hours.

**Ox Tongue.**—Take the remains of a boiled pickled tongue and a small quantity of roast beef or poultry. Cut off the skin and hard parts. Mince finely, and pound in a mortar, with 6 ozs. fresh butter, 1 tea-spoonful powdered mace, a pinch of cayenne,  $\frac{1}{2}$  tea-spoonful pounded cloves, and half a nutmeg grated, to every  $1\frac{1}{2}$  lb. meat. Mix thoroughly, press into pots, and cover with clarified butter.

**Pheasant.**—Take the meat of a cold roast pheasant; mince it, and pound in a mortar, with 2 ozs. lean ham, 1 table-spoonful sherry, 1 table-spoonful of ketchup, 5 ozs. clarified butter, a little salt and cayenne. Mix thoroughly, and press into pots. Cover with clarified butter or suet.



**Shrimps (Whole).**—Put 1 pint freshly boiled and shelled shrimps into a dish, and sprinkle over them  $\frac{1}{2}$  tea-spoonful salt, 1 tea-spoonful white pepper, and a pinch of grated nutmeg. Put 1 oz. butter in little pieces here and there upon them, and place the dish in a moderate oven for 10 minutes, until the butter is melted. Let the shrimps get cold. Press them into jars, and pour upon them butter which has been melted and is just beginning to set.

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## THE MAKING OF PICKLES.

Although there are excellent brands of pickles in the market, yet many persons, especially those who possess kitchen-gardens, prefer to make their own. It cannot be doubted that pickles made from freshly-cut vegetables and carefully prepared in the household are much superior in flavour and quality to those made in a large factory.

As a piquant accompaniment to cold meat, and as a flavouring to various made dishes, pickles are universally esteemed, and form an item in the contents of every well-stocked store-room.

The wholesomeness or unwholesomeness of pickles is a subject upon which dietetic authorities are divided in opinion. The truth seems to be that, when taken in small quantities as an adjunct to other food, they exercise a stimulating influence upon the salivary glands and organs of digestion which is conducive to the proper assimilation of the food, but when taken in excessive quantity they defeat their object by loading the stomach with matter which is itself difficult to digest.

Two simple rules of universal application in the making of pickles are that the best and purest vinegar should be used, and that copper vessels should be avoided. When a pale pickle is desired, white wine vinegar should be employed. An enamelled or a tin-lined pan should be used for boiling the vinegar, or, failing these, an earthenware jar. The pickles, when done, should be put into glass jars, and corked and bladdered over so as to be thoroughly air-tight.

**Chutney.**— $1\frac{1}{2}$  lb. brown sugar,  $\frac{3}{4}$  lb. salt,  $\frac{1}{4}$  lb. garlic,  $\frac{1}{4}$  lb. onions,  $\frac{3}{4}$  lb. powdered ginger,  $\frac{1}{4}$  lb. dried chillies,  $\frac{3}{4}$  lb. mustard seed,  $\frac{3}{4}$  lb. stoned raisins, 30 large, sour, unripe apples, 1 quart vinegar. The apples should be peeled, cored, sliced, and boiled with  $1\frac{1}{2}$  pint vinegar and the sugar. They must be quite cold before being mixed with the other ingredients. The mustard seed should be washed in vinegar and dried in the oven. Stone and chop the raisins. Pound the garlic, onions, chillies, and ginger in a mortar. When the apples are cold, add the mustard seed, raisins, chillies, salt, ginger, onions, garlic, and the remaining  $\frac{1}{2}$  pint vinegar. It must be well stirred until all are thoroughly blended. Put into bottles with wide necks, cork them, and tie a bladder over them.

**Gherkins.**—Put the gherkins into a large stone jar, and cover them with brine strong enough to float an egg. Cover the jar, and leave it for



two or three days, until the gherkins begin to turn yellow; then drain them, and pour boiling vinegar over them. Put bay-leaves on the top, keep the jar in a warm place, and heat the vinegar afresh every day, until the gherkins attain the desired degree of greenness. Boil fresh vinegar, and with it 1 large blade mace, 2 ozs. whole pepper, 4 bay-leaves, and  $\frac{1}{2}$  doz. small silver onions to each quart. Put the gherkins into wide-mouthed bottles, pour the vinegar over them, first allowing it to cool a little to avoid cracking the bottles, and cork securely when cold.

**Nasturtiums.**—Gather some young nasturtium seeds on a dry day. Make a pickle by dissolving  $1\frac{1}{2}$  oz. salt in 1 quart vinegar, add 2 cloves,  $\frac{1}{2}$  tea-spoonful scraped horse-radish, and 1 leaf tarragon. Wash the seeds in cold water, let them dry, put them into pickle bottles, and pour in the vinegar, &c. Cork and seal. This can be used instead of caper sauce.

**Onions.**—Boil a strong brine of salt and water, and then let it cool. Peel the outside skin off some small onions, remove the tops and fibres, and pour the brine over them. Allow them to stand 4 hours, then strain; peel off another skin, dry the onions in a cloth, and put them into glass bottles. Boil 1 oz. bruised ginger, 1 oz. whole pepper, 12 cloves, in 2 quarts vinegar. When strongly flavoured, strain, and when it has slightly cooled, pour it over the onions.

**Piccalilli.**—Slice up the vegetables which are to be pickled, such as cauliflowers, white cabbage, gherkins, small onions, radish pods, and green tomatoes, put them into strong salt and water for two or three days, drain them, and dry in a cloth. Boil in 2 quarts vinegar a small bag containing mace, cloves, black pepper, and Jamaica pepper. Mix 1 lb. mustard, 3 table-spoonfuls curry-powder, and 2 table-spoonfuls turmeric to a smooth paste with a little cold vinegar. Remove the bag of spice from the vinegar, stir in the paste, and let all boil 6 minutes, stirring all the time; then pour over the vegetables, placed in a large earthenware jar. Cover the jar and let the contents get quite cold. Then turn out into a pan, mix well, and put into pickle bottles. Cork well and cover with bladder.

**Red Cabbage.**—Slice up the cabbage, lay it on a dish, and sprinkle it with plenty of salt. Let it remain 24 hours, then drain, and dry it in a cloth, and put it into a large jar. Boil vinegar, with spices in the proportion of 1 oz. whole black pepper and  $\frac{1}{2}$  oz. bruised ginger to 1 quart vinegar. When it is cold, pour it over the pickles. Then bottle and cork in the usual way.

**Walnuts.**—The walnuts should be gathered when quite young, and should be pierced by passing a large needle through them from end to end and also transversely. Make enough brine to cover them, in the proportion of 6 ozs. salt to each quart of water. Remove any scum that rises to the surface as the salt dissolves. Put in the walnuts, leave them for twelve days, changing the brine at the end of three days, and stirring daily. Spread them in single layers upon earthenware dishes, and expose them to the air until they turn quite black. Then prepare the pickle by boiling together for 5 minutes 2 quarts vinegar, 1 tea-spoonful

salt, 2 ozs. whole black pepper, 2 ozs. bruised ginger,  $\frac{1}{4}$  oz. cloves, 6 small onions, 1 blade mace, and 2 ozs. mustard seed to every hundred walnuts. The walnuts should be ready in a jar, and the pickle poured on as soon as taken from the fire. When quite cold, bottle, and store in a dry place.

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## THE MAKING OF SAUCES.

**Browning Sauce.**— $\frac{1}{4}$  lb. powdered lump-sugar, 1 oz. butter, 1 pint red wine,  $\frac{1}{2}$  oz. allspice, 6 cloves, 2 blades mace, 4 peeled shallots, 3 table-spoonfuls mushroom-ketchup, the rind of a lemon thinly peeled, and 1 tea-spoonful salt.

Put the sugar and butter in a clean pan over the fire and mix until frothy, when the pan should be raised and the wine added by degrees, the stirring being kept up the whole time. Then add the remainder of the ingredients, and boil for 10 to 15 minutes very carefully. Pour the sauce into a basin, and when cold remove the scum, and store in small bottles. A very small quantity of this sauce will flavour and colour soups, stews, entrées, and gravies.

**Epicurean Sauce.**— $\frac{1}{2}$  pint mushroom-ketchup,  $\frac{1}{2}$  pint walnut-ketchup, 2 wine-glasses port wine, 2 wine-glasses Indian soy, 3 ozs. shallots,  $\frac{1}{2}$  oz. cayenne,  $\frac{1}{2}$  oz. cloves,  $1\frac{1}{2}$  pint vinegar, and a little black pepper.

Mix all the ingredients well together in a pickle jar, cork it up and put it in a warm place; shake it every day for a fortnight, then strain through muslin and put it into small bottles, corking them up tightly.

**Horse-radish Sauce.**—3 ozs. horse-radish, 1 oz. pickled onions, 2 ozs. black pepper, 1 tea-spoonful salt, 1 oz. allspice, 1 quart vinegar.

Grate the horse-radish very fine, and mix it well with the spice, salt, and onions. Pound all together in a mortar, put it in a jar, pour the vinegar over it, let it stand sixteen days, then strain and bottle it. The sauce forms an excellent accompaniment to cutlets.

**Mushroom-Ketchup.**—1 peck mushrooms,  $\frac{1}{2}$  lb. salt. To each quart of liquor allow  $\frac{1}{2}$  oz. black pepper,  $\frac{1}{4}$  oz. allspice,  $\frac{1}{2}$  oz. ginger, 2 blades mace.

Break the mushrooms up into a deep earthen pan and strew the salt among them, reserving the larger portion for the top. Let them remain two days, stirring them several times gently with a wooden spoon. At the end of two days turn them into a stew-pan, heat them slowly, and let them simmer for 20 minutes. Pour the liquid from them without pressure, strain and measure it. Boil it for  $\frac{1}{4}$  hour, then add the spices, and boil quickly for nearly  $\frac{1}{2}$  hour. Pour it into jugs, let it stand till cold, and then pour it into bottles. Be careful to leave the sediment at the bottom of each jug. Cork and seal. The mushrooms should be picked in dry weather.

**Tomato-Ketchup.**—2 doz. ripe tomatoes, 1 oz. salt. To 1 quart of juice allow 2 ozs. mixed spice, consisting of 4 blades mace, 12 cloves, 1 tea-spoonful powdered ginger, and the remainder black pepper and allspice.

Slice the tomatoes and put them in a jar, with salt between each layer. Put the jar by the fire and stir its contents occasionally. Let them remain for three days, then press them through a sieve with a wooden spoon. Measure the liquid, put it into a stew-pan, and boil it with spices in the above proportion for 1 hour. Let it cool a little and pour into bottles.

**Tomato Sauce.**—To each 2 lbs. of pulp allow  $\frac{1}{2}$  pint chilli vinegar,  $\frac{1}{2}$  pint white wine vinegar, 2 ozs. garlic, 2 ozs. shallots,  $\frac{1}{2}$  oz. black pepper, 1 oz. salt.

Put ripe tomatoes into an earthenware jar, and let them bake all night in a cool oven till they are quite tender. Pulp them through a wire sieve and weigh. Add the vinegar, garlic, and sliced shallots, the pepper ground and sifted, and the salt. Boil all together until tender, and again pulp through a sieve. Once more boil until the sauce is of the consistency of cream, keeping it well stirred. Bottle again when quite cold, and cork up tightly.

**Walnut-Ketchup.**—100 young green walnuts,  $\frac{1}{2}$  lb. shallots, 1 bead of garlic,  $\frac{1}{2}$  lb. salt, 2 quarts vinegar, 2 ozs. anchovies, 2 ozs. whole pepper,  $\frac{1}{4}$  oz. cloves,  $\frac{1}{4}$  oz. mace.

Pound the walnuts in a mortar until well bruised; put them in a jar with the chopped shallots, vinegar, garlic, and salt, and stir every day for ten days. Then strain the liquid, and boil it with the other ingredients for 30 to 40 minutes, skimming well. Strain again, and when cold pour it free from the sediment into small dry bottles and cork securely.

**Worcester Sauce.**—12 ozs. tamarinds, 5 ozs. shallots or onions bruised,  $\frac{1}{4}$  lb. sliced tomatoes,  $\frac{3}{4}$  oz. cayenne,  $1\frac{1}{2}$  oz. ground pimento,  $\frac{1}{4}$  lb. salt, 5 pints water, 6 ozs. essence of anchovies,  $1\frac{1}{4}$  pint Indian soy, 3 pints vinegar.

Put the tamarinds, onions, tomatoes, pimento, and salt into 5 pints of water. Let the mixture simmer for  $\frac{1}{2}$  hour. Strain it through a wire sieve while it is hot, pressing it through with a wooden spoon. Then add the essence of anchovies, Indian soy, and vinegar, and mix thoroughly. Put into bottles and cork tightly.

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## JAMS AND JELLIES.

There are a few simple rules which are of universal application in the making of jams and jellies:—

1. The preserving-pan (fig. 280) should be of brass, and must be kept spotlessly clean and bright.

2. A long wooden pot-stick should be used for stirring, and a long-handled table-spoon for skimming. The handle can easily be lengthened by attaching a piece of wood to it, so that the cook may stand at a convenient distance from the fire.

3. The fuel for the fire should be of coal and coke in equal quantities, and the pan should not be set upon it until it is perfectly clear and

smokeless. Should it be necessary to replenish the fire during the boiling, coke should be used for the purpose and not coal.

4. Pure cane-sugar should alone be used. There is no economy in using beet-sugar, as more is required to sweeten the jam, and it does not impart the same firmness to it.

5. Jam should boil quickly; if allowed to simmer it loses both colour and flavour.

6. To test if jam is sufficiently boiled, pour a spoonful of the jelly upon a cold plate. If it sets immediately, the jam is ready for pouring; if not, the boiling must be continued.

7. Defer skimming until the surface is entirely covered with thick scum, and then skim thoroughly.

8. Unless otherwise directed in the recipes, cover the pots while their contents are still hot. For this purpose use vegetable parchment exactly

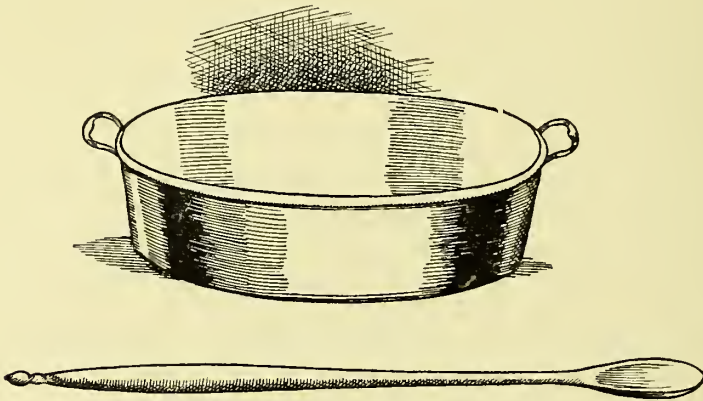


Fig. 280.—Preserving-pan and wooden Pot-stick.

the size of the inside circumference of the pots; dip each piece into good brandy, and lay one on top of the contents of each pot. Cover with a larger sheet of parchment previously softened in water, and tie securely.

**Apple Jelly.**—Peel and slice up 4 lbs. of apples into a preserving-pan containing 4 pints of water and the juice of half a lemon. Boil on a brisk fire until all the apples are quite dissolved, stirring them frequently; then pour the mash into a suspended jelly-bag, and pour back the first juice that runs through, so that the whole may run bright into the pan placed underneath to receive it. Boil the sugar, using 1 lb. to every pint of apple juice; add the juice; boil sharply for about 15 to 20 minutes, and then test, as described above. When done, remove from the fire, skim, and pour into pots.

This jelly is very good for dessert, or it may be served with hare instead of red currant jelly.

**Apricot Jam.**—Take apricots and crushed sugar, in the proportion of 3 lbs. of the former to  $2\frac{1}{4}$  lbs. of the latter. Skin, halve, and stone the fruit, and place in an earthenware dish, with half the sugar strewn over.



Leave for 12 hours, then pour the syrup into the preserving-pan; add the remainder of the sugar, and stir until dissolved, then put in the apricots, and about half the kernels, blanched and sliced. Boil for about 30 to 40 minutes, test in the usual way, and cover when cold.

**Black Currant Jam.**—Free the currants from stalks and tops; put them in the pan with a little water, and boil; then add the sugar (14 ozs. to each pound of fruit), stirring it in gradually. Boil until it stiffens when tested; then pour into pots and cover when cold.

**Blackberry Jelly.**—Put the berries in a covered jar; set it in a pan of water over the fire, and let the water simmer so that the juice may run slowly. This will take about 1 hour. Then pour through a jelly-bag, a little at a time, and press the fruit just sufficiently to send all the moisture through. Measure the juice and allow 1 pound of sugar to each pint. The sugar should previously have been heated in the oven, but should not be allowed to get the least browned. Pour the juice (only) into a jelly-pan, and boil quickly for 20 minutes; then add the sugar and stir until it is all dissolved. Then skim, and let boil a few minutes longer. Test, and pour into hot jars.

**Currant Jelly (Red, Black, or White).**—Put the fruit into the preserving-pan with  $\frac{1}{2}$  pint water, and bruise the currants well. Stir the fruit on the fire until it begins to simmer, and then pour all into a hair sieve placed over a large pan. Next boil the sugar with the juice (12 ozs. of the former to each pound of the latter) and stir occasionally. After about 15 minutes' boiling remove the scum, and test. Pour into the pots, and when set, cover with brandied papers as explained above. Keep in a cool place, and cover and tie down a couple of days later.

**Damson Jam.**—For every 4 lbs. of fruit allow the same weight of sugar, and 1 pint of damson juice extracted as described for blackberry jelly. After the damsons have come to the boil, add the juice and boil a little longer; then add the sugar, and finish, allowing about the usual time. The juice should be hot when added to the fruit. Small fruit should be used.

**Damson Jelly.**—Extract the juice from the fruit as for blackberry jelly. Strain and measure the juice, boil it for 20 minutes, then add  $\frac{3}{4}$  lb. sugar for each pint of juice, and finish boiling. Stir continually to prevent catching, and skim very carefully.

**Damson Cheese.**—12 lbs. damsons, 12 lbs. sugar, 1 quart water. Split the fruit, and place it in a preserving-pan with 1 quart of water. Put it on the fire, stir until it is dissolved, and then rub the pulp through a coarse sieve. Boil the sugar and add the pulp. Stir over a brisk fire while boiling sharp for about 20 to 25 minutes. When the jam drops slowly in somewhat wide drops from the spoon, it will be ready to be poured into the pots or moulds. The damson cheese, when turned out of these moulds into a glass dish, is ready to be set on the table for dessert. It may be garnished with rings of candied peel or with other fruit.

**Gooseberry Jam (Green).**—The fruit must be quite green, though fully

developed. Put the picked berries into a preserving-pan with just enough water to reach half-way up the quantity of fruit contained in the pan. Cover the pan over and set it on the fire to boil gently until the gooseberries begin to burst. It must then be removed to the side of the fire and allowed to remain there for about 1 hour; and set aside in a cool place until the next day, in order that it may regain a green colour. The gooseberries must then be boiled up and rubbed through a cane or wire sieve. Next, boil (with just enough sugar to dissolve it) as many pounds of sugar as there are of the pulp, pour in the pulp on to the sugar, and stir the jam on the fire till it is reduced sufficiently to admit of its hanging to the spoon in drops. Then skim and pour out.

**Gooseberry Jam (Red).**—Take red gooseberries quite ripe; pick and place them in a preserving-pan, with about 1 pint water to  $\frac{1}{2}$  bushel fruit. Stir them on the fire till they burst, and then rub them through a coarse sieve. Allow 1 lb. of sugar to every pound of pulp. Boil the sugar with just enough water to dissolve it, then add the pulp, and stir continuously until it is reduced sufficiently to hang to the spoon in drops as it is held up out of the jam. It should then be poured out.

**Gooseberry Jelly.**—Extract the juice by putting the berries in an enamelled sauce-pan over a very slow fire, stirring constantly with a silver spoon. When the juice has flowed abundantly, let the berries simmer till they shrink. Strain the juice through a jelly-bag, and weigh it. To every 3 lbs. of juice allow 1 lb. of white currant juice and 2 lbs. of cane-sugar. Boil the juice (without the sugar) quickly for 15 minutes, keeping it well stirred. Take it from the fire, throw in the sugar by degrees, and stir well until dissolved. Return the pan to the fire, and boil until done.

**Greengage Jam.**—12 lbs. ripe greengages, 12 lbs. sugar. Split the fruit and place it in a preserving-pan with 1 quart of water, and stir it on the fire until dissolved; then rub the pulp through a coarse sieve into a white pan. Boil the sugar with just enough water to dissolve it, and when it is thoroughly boiling, add the pulp. Stir on the fire while the jam boils sharply for about 25 minutes, and, as soon as it hangs to the end of a spoon dipped into it, remove it from the fire, and pour into the pots.

The following is another method. Choose greengages that are not over-ripe; allow  $\frac{3}{4}$  lb. sugar to every pound of fruit. Remove the stones and skins, and strew over the plums about half the sugar. Let them stand for 5 or 6 hours. Then put them into a preserving-pan, and let them simmer until reduced to pulp. Add the remainder of the sugar, and boil until a little of the syrup, poured upon a plate, becomes thick and firm. A few minutes before the jam is taken from the fire, add a quarter of the kernels, blanched and sliced.

**Orange Marmalade.**—6 lbs. of rind and juice combined, 6 lbs. sugar. Cut the oranges into halves; squeeze out the juice through a sieve into a basin, boil the rinds free from pips in plenty of water until sufficiently soft to admit of a straw being easily run through them; drain them and throw them into cold water to steep for 3 hours, and afterwards drain them on

a sieve; scrape out all the white pith, and shred the rinds in straw-like filaments. Boil the sugar; add the rinds and the juice; boil for 20 minutes over a brisk fire, stirring the while, and pour out when done. Cover down when cold.

Another method. Wipe the oranges and slice them up as thin as possible: take out the pips. To each pound of sliced fruit add 3 pints of water, and let it stand for 24 hours. Boil till the chips are tender; leave them again for 24 hours; then weigh the fruit and water together, and to every pound allow  $1\frac{1}{2}$  lb. sugar. Boil the whole till it jellies and the chips are transparent.

If the pips are placed in a basin, covered with cold water, and left for 24 hours, a jelly is formed. This can be strained off and added to the fruit before boiling. Many consider this a great improvement.

**Plum Jam.**—This is made in the same manner as greengage jam (which see).

**Strawberry Jam.**—Pick the berries, and discard all that are unsound and over-ripe. Weigh them, and use  $\frac{3}{4}$  lb. loaf-sugar for each pound of fruit. Put a layer of berries into the preserving-pan, then a layer of sugar, and alternate layers of berries and sugar until the pan is three parts full. Remove the scum as it rises, and let the jam boil until a little poured on a plate sets quickly. Take the pan from the fire, let the contents cool for a few minutes, and then pour into jars.

**Strawberry Jelly.**—Pick the strawberries and put them in an enamelled stew-pan over a very slow fire. Stir with a silver spoon, and when the juice has flowed from them abundantly, let them simmer until they shrink, but be sure to remove them from the fire before the juice becomes thick. Strain through a jelly-bag or fine muslin; measure, and for each pound of juice allow 14 ozs. coarsely-pounded sugar. Boil the juice alone for 15 minutes, keeping it well stirred. Take it from the fire, throw in the sugar by degrees, and stir it until dissolved. Return the pan to the fire and boil quickly until it jellies, which will take about 15 minutes. If it is boiled too long the colour will be spoilt.

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## BOTTLED FRUITS IN SYRUP.

**To prepare Syrup for Fruit.**—Put 3 lbs. of white cane-sugar in a preserving-pan, and add to it 1 quart of water whisked up with half the white of an egg. Allow the sugar to dissolve, stirring it well, then put the pan on the fire and stir until it boils. Put it on the side of the fire, and as it boils add very gradually another pint of cold water. This will make the egg come to the top, and after boiling a minute or two, the sugar will become quite clear and bright. Strain it through a napkin for use. If not all wanted at once, bottle it and cork tightly. Where syrup is mentioned in the following recipes, this is what is referred to.



**Cherries in Syrup.**—Red Kentish cherries are best suited for preservation in this way. They should be freshly gathered and not too ripe. The cherries should be picked from their stalks into the bottles, and shaken down lightly without bruising. The bottles should then be filled up with syrup, corked, and tied down, each being enveloped in a bag of coarse material to prevent waste through breakage.

They should then be placed in an upright position upon a grating in a large pot or pan, or in a copper. Pour in sufficient water to reach rather more than half-way up the sides of the bottles, cover the tops all over with a wet cloth, put on the lid of the vessel containing the bottles, and heat. After the water has come to the boil allow 10 minutes of gentle ebullition. Do not remove the bottles until the water has cooled. These general directions are applicable to most of the following recipes.

**Currants (Red or Black) in Syrup.**—Currants must be gathered in dry weather, and picked carefully from the stalks into the bottles to avoid tearing the berries. Shake them down closely, and fill up with syrup made as directed. Cork and tie down, and proceed as for cherries, but only allow 8 minutes of gentle ebullition.

**Green Gooseberries in Syrup.**—Select the berries just before they are quite ripe. Pick into the bottles and pack close without bruising. Fill up the bottles with syrup, cork and tie down. Then proceed as for cherries.

**Peaches Brandied.**—Peel 4 lbs. of peaches. Make a syrup of 4 lbs. of sugar and enough water to dissolve it. Let this come to the boil; put the fruit in, and let it boil for 5 minutes. Remove the peaches carefully, and let the syrup boil for 15 minutes longer until it thickens. Add 1 pint of the best brandy and remove at once from the fire. Put the fruit into glass jars, and pour the hot syrup over it.

**Peaches Pickled.**—Peel 10 lbs. of peaches, and let them lie in 4½ lbs. of sugar for 1 hour. Drain off the juice, and put it on to boil with a cup of water. Boil until the scum ceases to rise. Skin and add the fruit, and boil for 5 minutes. Take out the peaches, and spread them upon dishes to cool. Add to the syrup 1 oz. cloves, ½ oz. mace, ½ oz. cinnamon, and 1 quart vinegar. Boil for 15 minutes longer, and pour over the fruit in glass jars. Stick a clove in each peach.

**Pears in Syrup.**—When the pears are not large they may be peeled whole, but when large they should be divided into halves or quarters. Drop each, as it is peeled, into a pan containing cold water slightly acidulated with lemon-juice and a pinch of crushed alum. Parboil the pears in this water without allowing it to boil, and, when they are about half done, change the water and repeat the process. As soon as they are done, drain them on a sieve, and fill the bottles carefully and neatly without pressure. Fill up with syrup slightly acidulated with citric acid and alum. Cork and tie down. Finish as for cherries, boiling for 15 minutes.

**Plums in Syrup.**—Large plums should be pricked with a needle and dropped one by one into a preserving-pan containing hot syrup just off the fire. When all the fruit is in the syrup, cover it to keep out the dust,



and set the pan over a slow gas-stove or smothered coke fire until the syrup becomes quite hot again. The plums must then be removed carefully with a silver spoon into a white pan, and set aside until the next day, in order that they may become charged with sufficient syrup to give them substance. On the day following fill the bottles with the plums so far prepared, let the syrup boil up, skim it, and, when it is nearly cold, fill up the bottles, cork, and tie down. Finish as for cherries, boiling for 15 minutes.

**Quinces in Syrup.**—Pare, core, and quarter the fruit. Boil it in clear water until it is tender but not broken. Take it out carefully and throw away the water. Make a syrup by taking  $\frac{1}{2}$  lb. sugar to each pound of fruit, and 1 pint water to every 3 lbs. sugar. When the syrup boils put in the fruit and let it cook as slowly as possible for 1 hour, or more if the fruit does not break. It should then be a bright-red colour, and the syrup should be jelly-like. Pour the fruit carefully into glass jars and pour the syrup over. Cover tightly.

**Raspberries or Strawberries in Syrup.**—Pick the raspberries into bottles, and fill up with syrup. Do not cork down, but place the bottles upright on a grating in an open pot with cold water half-way up the sides of the bottles. Set the pot on the fire, and allow the water just barely to simmer for 5 minutes. Then remove the fruit from the fire, and as soon as the bottles have partially cooled, gently pour off the syrup into a clean copper preserving-pan. Add one-fourth part of fresh filtered red currant juice; let the mixture boil up, skim it, and fill the bottles. Cork and tie down, and boil gently for 8 minutes, as for cherries.

Strawberries may be preserved in the same way.

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## FRUIT SYRUPS.

**Cherry Syrup.**—1 pint of syrup, made as directed under "Bottled Fruits", and 1 pint of filtered cherry juice made by pounding 2 lbs. Kentish cherries with  $\frac{1}{2}$  lb. currants. Mix these ingredients cold, fill the bottles, cork and tie down, put them in a pan of cold water reaching about two-thirds up the sides of the bottles, bring to the boiling point, and boil gently for 6 minutes. When the syrup is cold dip the nozzles of the bottles in sealing-wax, and stack them in bins in a cold cellar.

**Currant Syrup, Black or Red.**—1 pint of plain syrup, and 3 gills of currant juice strained through a hair sieve. Mix well together, and proceed as directed for cherry syrup.

**Marsh-mallow Syrup.**—1 pint of plain syrup, 1 oz. shred marsh-mallow roots boiled in 1 quart water until reduced to  $\frac{1}{2}$  pint and strained off,  $\frac{1}{2}$  gill orange-flower water, and 1 oz. gum-arabic dissolved in 2 ozs. hot water. Mix these ingredients thoroughly, fill the bottles and tie them down, put them in a pan with cold water, and boil gently for 6 minutes. When the syrup is cold dip the nozzles in bottle-wax, and keep them in a leaning

position in a cool cellar. Marsh-mallow syrup is considered excellent for coughs.

**Orange Syrup.**—1 pint of plain syrup made according to recipe given, the rind of 4 oranges rubbed on pieces of loaf-sugar which is afterwards scraped off,  $\frac{1}{2}$  pint strained orange juice, and the juice of 2 lemons. Allow the orange rind sugar to soak in the syrup for 6 hours, and then add the juice of the oranges and lemons. Stir well together, and fill pint bottles with the mixture. Cork, and tie down, and finish as in preceding recipe.

**Pine-apple Syrup.**—1 lb. peeled ripe pine-apple, beaten to a pulp with 8 ozs. lump-sugar in a mortar. Add  $\frac{1}{2}$  pint water, and boil for 15 minutes. Strain through a silk sieve, and add 1 tea-spoonful of acetic acid. Add the above ingredients to 1 pint of plain syrup, and finish as directed for marsh-mallow syrup.

**Raspberry and Strawberry Syrup.**—1 pint of plain syrup, 1 pint of filtered raspberry juice, and 1 tea-spoonful of acetic acid. Mix these ingredients together cold, and proceed as directed for currant syrup.

Strawberry syrup is prepared in the same manner.

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## CORDIALS.

**Aniseed Cordial.**—To 1 pint plain syrup add 1 pint good brandy and 30 drops of essence of aniseed. Use as a cordial either mixed with water or not, as preferred.

**Cherry Brandy.**—Equal weights of morella and black cherries, and 1 lb. strawberries to 6 lbs. cherries. Wipe and prick the fruit, or bruise it with a stick. Put it in a cask with the following to every pound:—5 ozs. sugar, 1 pint brandy, 2 cloves, grated nutmeg and cinnamon powder to cover a threepenny piece, and a sprig of mint. The cracked stones of a fourth of the cherries should be added. Cover lightly, and stir every day for ten days, then close, and in three months the brandy may be bottled. It requires careful straining.

**Clove Cordial.**—1 pint brandy,  $\frac{1}{4}$  pint cherry brandy, 1 pint syrup, 2 ozs. rectified spirits of wine, and 10 or 12 drops oil of cloves. Heat the syrup to nearly boiling point, then add singly  $\frac{1}{2}$  pint water and the other ingredients except the clove oil, and let the mixture cool. When it is quite cold add the oil of cloves. Bottle, and keep in a cool place.

**Ginger Brandy.**—Macerate an ounce or two of root ginger in a bottle of brandy and leave for a few days. Pour off the liquid and filter. Ginger essence may be used in place of root ginger.

**Ginger Cordial.**—To 1 pint best brandy add 1 pint plain syrup and 4 ozs. essence of ginger. Strain and bottle. When it is required for use add 1 table-spoonful to 1 wine-glassful of water. A useful cordial may be made by adding the ginger to the syrup without the brandy.

**Orange Gin.**—Steep 1 oz. dried orange-peel (equal parts of Seville and

Tangerine for preference) in 1 pint gin. Let it remain for ten days; strain; then add 1 oz. orange syrup made as previously directed, and flavoured with essence of ginger, and  $\frac{3}{4}$  lb. loaf-sugar. Strain through blotting-paper; bottle, and cork well.

**Raspberry Vinegar.**—To 6 lbs. pickled raspberries add 1 pint white vinegar; place in a covered stone jar, and keep in a cool temperature for ten days. At the end of that time remove the surface carefully, filter the raspberry vinegar, and mix it with an equal proportion of plain syrup in an earthen pan; then bottle it off, and keep it in a cool cellar.

**Rum Punch (or Milk Punch).**—Put the following ingredients into a 2-gallon stone jar:—1 quart brandy, 1 quart rum,  $\frac{1}{2}$  pint strong infusion of green tea, the juice of 12 lemons, the thin rind of 4 lemons, 1 small nutmeg grated, 1 stick cinnamon well crushed, 12 cloves crushed, 30 coriander seeds crushed, 2 lbs. pine-apple cut in very thin slices, and 2 lbs. lump-sugar. Pour 2 quarts boiling water into this, stir all together, tie a bladder over the top of the jar, and set it aside to allow the ingredients to steep undisturbed for a couple of days. At the end of that time boil 2 quarts new milk, add this to the other ingredients, mix thoroughly, and an hour afterwards filter the punch through a clean jelly-bag. Then bottle off, cork down tightly, and keep the bottles in a good cellar. The flavour is much improved by icing when required for use.

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## HOME-MADE WINES.

Strange as it may seem to us nowadays, England was at one time a wine-producing country of considerable repute. Doomsday Book proves that wine was made in Essex, six acres producing 160 gallons. In the counties of Gloucester, Worcester, Hereford, Somerset, Cambridge, Essex, and Surrey, there are lands which bear the name of vineyards, many of them having been attached to monasteries whose ruins are still in the vicinity. In regard to the Vale of Gloucester, William of Malmesbury says: "There is no province in England which has so many and good vineyards, neither on account of their fertility nor the sweetness of the grape". Besides the counties just mentioned, the vine was cultivated in Hertford, Middlesex, Norfolk, Suffolk, Kent, Hants, Dorset, and Wilts, but not apparently in any county north of Cambridge. Hence it may be concluded that the vine did not yield any profit if grown northward of that place. Some people are of opinion that the neglect of viticulture in this country is owing to a marked alteration of climate, but there seems to be no trustworthy grounds for this belief. It is more likely that the dissolution of the religious houses, and the importation of wines from France at a cheaper rate than they could be produced here, were the causes which led to the vine industry falling into desuetude. There seems, indeed, to be no climatic reason why this industry should not be revived, or why



the inhabitants of the South of England, who have favourably-situated ground available, should not make their own wines from the produce of their own vineyards. The Marquis of Bute has recently made some highly successful experiments in this direction on his South Wales estate. Enormous crops of grapes are now gathered yearly from his two open-air vineyards at Castell Coch and Swanbridge, about seven miles from Cardiff, which produce a wine resembling in flavour and character a first-class still champagne. These wines have been sold at the high average price of £75 per hogshead, while some which had been two years in bottle realized, at public auction, no less than 115s. per dozen.

During the last century, and in the beginning of the present one, when popular taste demanded heavy, heady wines, the port that was drunk contained but little of the product of Oporto, and might almost be described as home-made. It is narrated of Lord Pembroke, the grandfather of Lord Palmerston, that, when wine was set before his guests, he would say to them, "There, gentlemen, is my champagne, my claret, my sherry; I am no great judge, and I give you these on the authority of my wine merchant; but I can answer for my port, for I made it myself". The following is Lord Pembroke's recipe for "port wine", which we give as a curiosity, and not that it may be followed by our readers:—8 gallons genuine port, 40 gallons cider, brandy to fill the hogshead. Elder tops will give it the proper roughness, and cochineal whatever degree of colour may be desired.

Although wine-making from grapes can no longer be considered a home industry, yet there are many other fruits from which very wholesome and palatable drinks are made. In the forefront of these must be placed cider, a beverage which was at one time the national drink of Englishmen, and one which is rapidly regaining its former place in popular favour. It is manufactured chiefly in the counties of Devon, Somerset, Gloucester, Hereford, and Worcester, and, to a small extent, in Kent and Norfolk.

It would be impossible in a work of this nature to give satisfactory directions for the manufacture of cider, as much depends upon the kind of apples used, and the quality of the soil upon which they are grown. The method suitable for one kind of apples would be totally inapplicable to another, and might result in producing a liquor quite undrinkable. Those, therefore, who wish to turn the surplus produce of their orchards into cider should seek the advice of a local expert. With cider may be classed perry, a beverage of the same kind made from the expressed juice of pears.

**Blackberry Wine.**—Press the juice out of the required quantity of ripe berries, put it in a wide-mouthed jar, and let it stand for 36 hours to ferment. Skim it well, measure the juice, and to every gallon add 1 pint of water and 3 lbs. loaf-sugar. Let it stand in an open vessel for 24 hours, then strain, and put it in a sherry or spirit cask. In about six months it will be ready for bottling; it should remain another six months in bottle before being used.

**Cowslip Wine.**—Boil together the following ingredients for  $\frac{1}{2}$  hour:—





### HOME-GROWN VINES

(Views on the Marquis of Bute's estate, Castell Coch, South Wales)



12 lbs. loaf-sugar, the juice of 4 lemons, the whites of 4 eggs, and 6 gallons water. Skim well, and put in a dry, clean tub, with the rinds of the lemons very thinly pared. When the liquid is lukewarm add a slice of dry toast with yeast on both sides. Let it stand in a cool place for four days to ferment. Strain, and put into a cask previously rinsed out with pale brandy. In six months' time add 2 pecks of fresh cowslips. Close the cask, and keep for another six months before bottling.

**Currant Wine.**—Currant wine may be made of either black or red currants. Put 6 quarts currant juice into a clean, dry cask, add 12 lbs. sugar, and, when this is dissolved, pour in 6 quarts water. Leave in a cool place to ferment. Some of the liquor should be kept back, and, when the wine is still and has been skimmed, the cask should be filled with it. A bottle of good brandy should be added just before closing the cask. Let the wine remain in cask at least twelve months before bottling.

**Damson Wine.**—Remove the stalks from 4 gallons of damsons, and add 4 gallons water, previously boiled in order to soften it; stir every day for four or five days. Then add  $3\frac{1}{2}$  lbs. sugar to every gallon of liquor. When dissolved, put in a clean cask, with a bottle of brandy to every 4 gallons. Let the wine remain a year in cask before bottling, and another year in bottle before being used.

**Elderberry Wine.**—Put 3 gallons of elderberries in 9 gallons of water, with 2 oz. ginger, 1 oz. allspice, and  $\frac{1}{2}$  oz. cloves, the spices being crushed and tied loosely in a muslin bag. Boil very slowly for 1 hour, strain, and add 4 lbs. sugar to each gallon. Mix in a tub with 3 ozs. cream of tartar. After two days pour into a cask, and stir daily. When fermentation has quite ceased close the barrel. A bottle of brandy may be added if desired. In six months the wine will be ready for bottling. The longer it is kept in bottle the better, as no wine improves more with age.

**Ginger Wine.**—12 ozs. of bruised, unbleached ginger, the rinds of 6 oranges and 6 lemons, 30 lbs. sugar, and 12 gallons water. Boil all together for  $\frac{3}{4}$  hour. Skim well, and pour into a tub or earthenware vessel. When lukewarm, add 8 lbs. finely-chopped raisins, the juice of the oranges and lemons, and 4 table-spoonfuls yeast. Stir every day for two weeks. Put into a barrel with 1 oz. isinglass, or gelatine of good quality. Add 1 quart of London gin, or brandy if preferred. In four months the wine will be ready for bottling.

**Gooseberry Wine.**—Pound 10 quarts picked gooseberries with a parboiled beet-root, till they are thoroughly incorporated. Boil 10 quarts water to soften it, and, when it is cold, add it to the pounded fruit, stir well daily for five or six days. Strain through a jelly-bag, repeating the process if necessary until quite clear. Add 9 lbs. sugar, the rinds of 3 lemons, and  $\frac{1}{2}$  oz. bruised ginger, with  $\frac{1}{2}$  oz. isinglass previously soaked in some of the liquor. When the fermentation has ceased add a bottle of brandy. The wine should be kept a year in cask. Bottle in champagne bottles, and wire down the corks.

**Orange Wine.**—Boil together very slowly for 50 minutes, 10 gallons



water, 25 lbs. loaf-sugar, and the whites of 6 eggs, and skim well. Put the thin rinds of 24 Seville oranges in a tub, and pour the boiling liquor over them. When it is tepid add the strained juice of the oranges and 4 table-spoonfuls of yeast. Let it ferment for a few days, stirring every day; then put into a cask with a bottle of brandy, and in three months it will be ready for bottling.

**Raisin Wine.**—To every 8 lbs. raisins take 1 gallon water which has been previously boiled and allowed to get cold. Remove the large stalks from the raisins, put them into a tub, pour the water over them, and press them down. Stir every day for four weeks, strain, and squeeze as dry as possible. Put the liquor into a barrel, and, when quite still, bung closely, and leave for twelve months. Then draw it off into a clean cask, filter the dregs through a jelly-bag, and add 1 oz. isinglass. A quart of brandy may be added if desired. Keep the wine in the second cask for at least twelve months, and then bottle.

**Rhubarb Wine.**—Take 40 lbs. freshly-cut rhubarb, slice without peeling, and soak for two days in 10 gallons cold water, previously boiled, in a covered vessel. Skim, press out the juice, strain through a sieve, and add 25 lbs. cane-sugar in lumps. Stir well, and when the sugar is dissolved put into a cask. When the liquid is quite still add a bottle of brandy, and  $\frac{1}{2}$  lb. sugar-candy. Bung up tightly, and let it stand three months. Then rack it off, filter perfectly clear, and return to the cask, adding the rind of 4 oranges and 1 oz. isinglass dissolved in 2 quarts of the wine. Bung up the cask again, and let it remain a year in a cool place. Then bottle, cork, and wire down.

**Sloe Wine.**—Take  $1\frac{1}{2}$  gallon of cold soft water to each gallon of sloes. Pour the water over the sloes, and stir daily for six days. Strain, and for every gallon of liquor allow  $3\frac{1}{2}$  lbs. sugar. When this is dissolved, put the liquor in a barrel, adding a pint of London gin for every 2 gallons. Keep in the cask for at least a year before bottling.

**Cherry Wine.**—Pick Morello cherries, not overripe, from their stalks; mash them in a mortar and pan to detach the pulp without bruising the stones, and let the mass stand for 24 hours. Press the pulp through a coarse hair sieve, and to every 3 gallons add from 8 to 9 lbs. of loaf-sugar. Put the mixture into a cask, add yeast, and let it ferment. Rack the wine from its lees as soon as it becomes clear. The stones may be broken, placed in a bag with the bruised kernels, and hung in the wine while it is fermenting. The wine will thus acquire a nutty flavour.

**Mulberry Wine.**—Gather the mulberries before they are quite ripe, bruise them in a tub, and to every quart of the bruised berries put the same quantity of water. Let the mixture stand for 24 hours, and then strain it through a coarse sieve; having added to every gallon of the diluted juice 3 or 4 lbs. of sugar, allow it to ferment in the usual manner. When fine in the cask, bottle it.

**Apricot Wine.**—Take apricots when nearly ripe, remove the stones,



and bruise the pulp in a mortar. To 8 lbs. of the pulp add 1 quart of water; allow the mixture to stand for 24 hours, and then squeeze out the juice; add to every gallon of it 2 lbs. of loaf-sugar; put it into a cask and let it ferment. When perfectly clear, bottle it.

# SERVANTS AND THEIR DUTIES.

## THE HOUSEMAID.

**Her Dress.**—The housemaid's dress (fig. 281) should be neat and quiet in appearance. For morning wear there is nothing more suitable than a simple washing print, with plain cambric bib-apron, a muslin cap with goffered frill, and a straight linen collar. In addition, a large bedroom-



Fig. 281.—Housemaid's Dress.

apron of coarse linen should be worn during the upstairs work of dusting, &c. This can be slipped off in a moment when its wearer is called down-stairs.

For an afternoon dress the orthodox attire is black cloth material, and this is agreeably completed by a Normandy cap of soft muslin and lace—or of guipure—without a crown, and with French strings; turn-over stiff linen collar and cuffs, tied with narrow black ribbons; and a cambric apron with horse-shoe bib trimmed with guipure embroidery and having wide French

sash-strings. If desired, braces of guipure can take the place of a bib. The skirt should be severely plain, the sleeves close-fitting, and if the bodice is slightly full it should be belted with petersham.

The sooner the housemaid realizes the fact that in her quiet uniform, which has a distinct style, she is more becomingly equipped than in an imitation of her mistress's dress, the better it will be for her. Cleanliness and freshness are the points to which she must pay strictest attention, especially in regard to aprons, on the condition of which much of the neatness of her appearance depends.

**General Duties.**—The duties of the housemaid, although practically the same in every household, are regulated to a certain extent by the number of servants. Under all circumstances the care of the bedrooms and stairs devolves upon her, but where a parlour-maid is kept, her duties will not necessarily extend to parlour work and waiting at table; nor will she have the care of the dining-room plate. She is, however, usually required to hold herself in readiness to assist in the serving of meals.

In households with only a cook and a housemaid the work of the latter extends to almost every room occupied by the family. She is expected to do both the upstairs and downstairs work, answer all bells, attend to visitors, and keep the house clean and airy. She also has charge of the plate and keeps up all fires.

It is usual, in the circumstances, for the cook to take charge of the hall and one of the sitting-rooms, as well as wash the front door-steps, polish the knocker and door-handle, and clean the gentlemen's boots. If, however, a parlour-maid is retained, all this work will fall to the lot of the housemaid, who must, therefore, be prepared to undertake it.

Early rising is essential. If the housemaid does not get through a certain amount of work before breakfast she will probably be behindhand throughout the day, but if she is systematic her labours will be lightened and she will have some spare hours to herself. She should divide her work into portions, and set aside certain days for occasional work. Punctuality in answering bells and in taking the early morning hot water to the bedrooms is as necessary as are early rising and methodical work. Much of the comfort of the family depends on her.

Other very important points which she must bear in mind are always to deliver cards, letters, telegrams, and money on a salver. She must never be guilty of dropping such things as tea-leaves, the contents of hair-tidies, and match-ends down the sink or grating of a bath, for they will assuredly cause a stoppage in the waste-pipe. The fault of leaving a slop-pail about is inexcusable. The habit is not only unpleasant but extremely dangerous.

The housemaid should be quiet in manners, always respectful, and should never give her mistress cause to remind her to do her regular work. As the repairing of the household linen devolves upon her, she should keep her work-box well stocked with cottons, and a bag of pieces of linen and calico should be at hand for patching. Any article that is torn and badly worn should be at once transferred to the mending-basket.

**Daily Duties.**—The housemaid's daily duties are to:—

Dust and arrange the sitting-rooms and bedrooms, hall and passages.

Attend to the grates.

Sweep the carpets and stairs.

Wash the front door-steps.

Answer all bells.

Lay the cloth and serve all meals.

Wash up china, glass, and plate in use.

Attend to lamps, candlesticks, and lights generally.

Clean ladies' boots and shoes.

**Weekly Duties.**—Her weekly duties are to:—

Thoroughly turn out and clean each room.

Polish furniture and stained boards.

Clean and polish plate and brasses.

Prepare soiled linen for the wash; air and distribute fresh linen.

**Occasional Work.**—About once in every four or six weeks the housemaid should:—

Wash brooms and brushes.

Take up stair carpets and wash the stairs beneath.

Clean out the pantry.

**The Housemaid's Box.**—The housemaid's pantry and its contents are described in Vol. I. It is therefore only necessary to say here that her box should contain:—

One set of brushes—one round brush, one hard brush, and one soft brush for polishing; a gallipot and black-lead; a steel cleaner; leather gloves; brass polish; emery-paper; leather for polishing stair-rods; hearth-brush; hearth-sheet; shovel; wood, paper, and matches.

**Stoves and Fire-irons.**—The housemaid should rise at six o'clock. Her first duties are to open the shutters of the sitting-rooms, draw up the blinds, throw open the windows, and prepare the breakfast-room. As it is usually considered the better plan to attack the dirtiest work soonest, she must begin by attending to the fireplace. The hearth-rug should not be merely folded and set aside, but should be rolled up and taken away to be shaken, a canvas hearth-sheet being laid down in front of the fireplace. On this the housemaid sets her box containing the requisites for cleaning the stove. Putting on her wash-leather gloves, she must sweep from the chimney with a broom any loose soot that may have accumulated round the top of the grate. If this is done daily, the weekly labour will be lessened. The cinders must be raked out and put into a cinder-pail (which is usually of japanned tin with a wire sifter), or into a newer invention, the cinder-sifter (fig. 282). The cinders should be reserved for kitchen use.

When the stove, bars, and hobs have been swept free from dust, black-lead mixed to a thin paste with water or vinegar, and put into a gallipot, should be applied. A little of the black-lead mixture should be brushed over a portion of the stove and rubbed in briskly and lightly with a polishing-brush, one part being thoroughly finished before the next is begun, and all



the corners being worked into with the bristles at the end of the brush. Some housemaids use three brushes for black-leading—a round brush for applying, a hard one for rubbing, and a softer one for polishing.

Steel parts of the stove and fire-irons will remain bright if they are rubbed over daily with a plate-leather, powdered bath-brick being used once a week. If they happen to get rusty, cover them with sweet-oil and either bath-brick or rotten-stone, allow it to remain on for twelve hours, and afterwards polish with a leather. The steel cleaner should be in daily use for fire-irons, and emery-paper for the bars of the grate, and the stove should be varnished with Brunswick black as often as necessary.

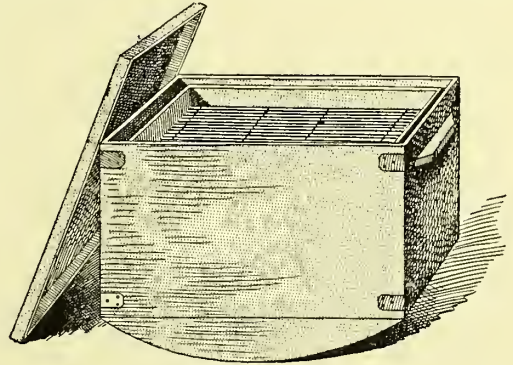


Fig. 282.—Cinder-sifter on Rockers.

Tiled hearths need only a flannel and water to keep them clean, but when the hearth is of white stone the same recipe should be used as given later for washing the front door-steps.

When the stove is finished, the fire must be laid, and lighted if required. (Directions will be found under "Heating Arrangements", Vol. I.) The rug must then be brought back, and the coal-box filled, unless the cook does this by arrangement.

**Brass Fenders.**—Ordinarily, a wash-leather and rotten-stone are sufficient to polish a brass fender, or brass of any description, but when it is very dirty or tarnished the rotten-stone should be moistened with sweet-oil, and the brass, after this application, should be polished with dry whiting and a leather. Bath-brick is also excellent for cleaning brass. It should be scraped to a powder with a knife, mixed with a little water, and rubbed on with a soft cloth, the process being completed by means of a plate-leather. All brass and copper articles can be cleaned in the same way.

**Sweeping Carpets.**—After attending to the stove, the housemaid should remove her box and sweep the carpet. It should be strewn with damp, but not too wet, tea-leaves, from which the colour has been extracted (otherwise they would stain) by putting the leaves in a fine sieve and rinsing them under the tap, moving them about and squeezing them.

Carpets require light sweeping and soft brooms. They should not be swept oftener than once a week with a stiff carpet-broom. For daily use, a long-haired brush, which raises less dust and is not destructive to the pile, or a carpet-sweeper, is better.

Sweep always in the same direction, and the way of the pile. If the broom is used in contrary directions, crumbs and dust will be forced into the pile, which will consequently look rough and dirty. Sweep towards

the door or towards the centre of the room, according to the way of the pile, and collect the flue in a dust-pan, using a small hand-broom.

If the carpet is faded or soiled it is a good plan to grate one or two raw potatoes in water, and sponge the mixture over the faded parts. Or the carpet may be scoured with ox-gall and soap-and-water, and afterwards rinsed with fresh water. The objection to this process is that it is apt to leave an unpleasant smell. When it is possible for the carpet to be taken up and spread on grass, so much the better. In any case, wipe it dry with a cloth. Of course, when it requires cleaning in this way the work must be reserved until later in the day.

Skimmed milk will remove fresh ink-stains from a carpet. Older stains should, if the colours of the carpet are fast, be rubbed with salt and vinegar mixed, the mixture being washed off with soap and plenty of water.

When the carpet has been thoroughly swept, the furniture brushed, and the hearth-rug brought back to its place, any ornaments which are on the mantel-piece or in other parts of the room must be dusted.

**Dusting.**—The inexperienced servant's idea of dusting is to flick a dry cloth over tables, chairs, and ornaments, regardless of the fact that she is merely raising the dust to settle again. She dusts the ornaments without moving them, or lifts them, perhaps, just to pass the cloth on the shelf beneath. This is how not to dust.

The first-class housemaid proceeds differently. She works with a couple of cloths, one damp and the other dry, and removes all the articles, one by one, from where they stand, wipes them with the damp cloth, and

sets them aside until she has passed the same cloth over the mantel-piece, sideboard, or dressing-table, as the case may be, and has dried and polished it. Then she wipes each ornament with the dry cloth, polishes it with a leather, and replaces it.

After dusting and arranging the breakfast-room, the housemaid must clean the ladies' shoes and leave them, together with cans of hot water, outside the bedroom doors. When she has called the various inmates of the bedrooms, she must set the family breakfast-table, have

her own breakfast, dust and sweep the hall, and begin to dust the second room, unless the hall and that room fall within the cook's province.

**Laying the Cloth.**—Between meals the table-cloth should always be

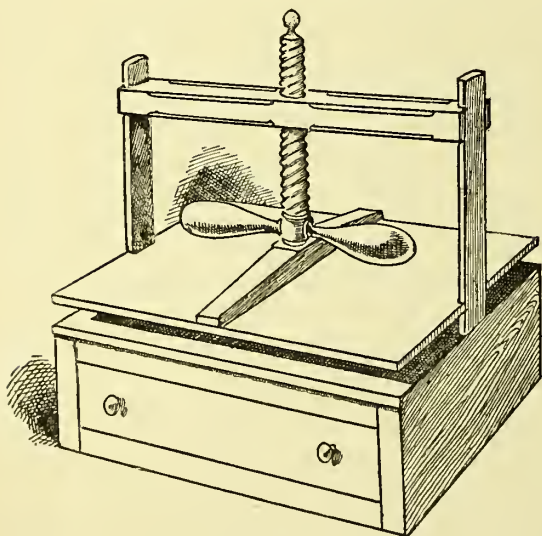
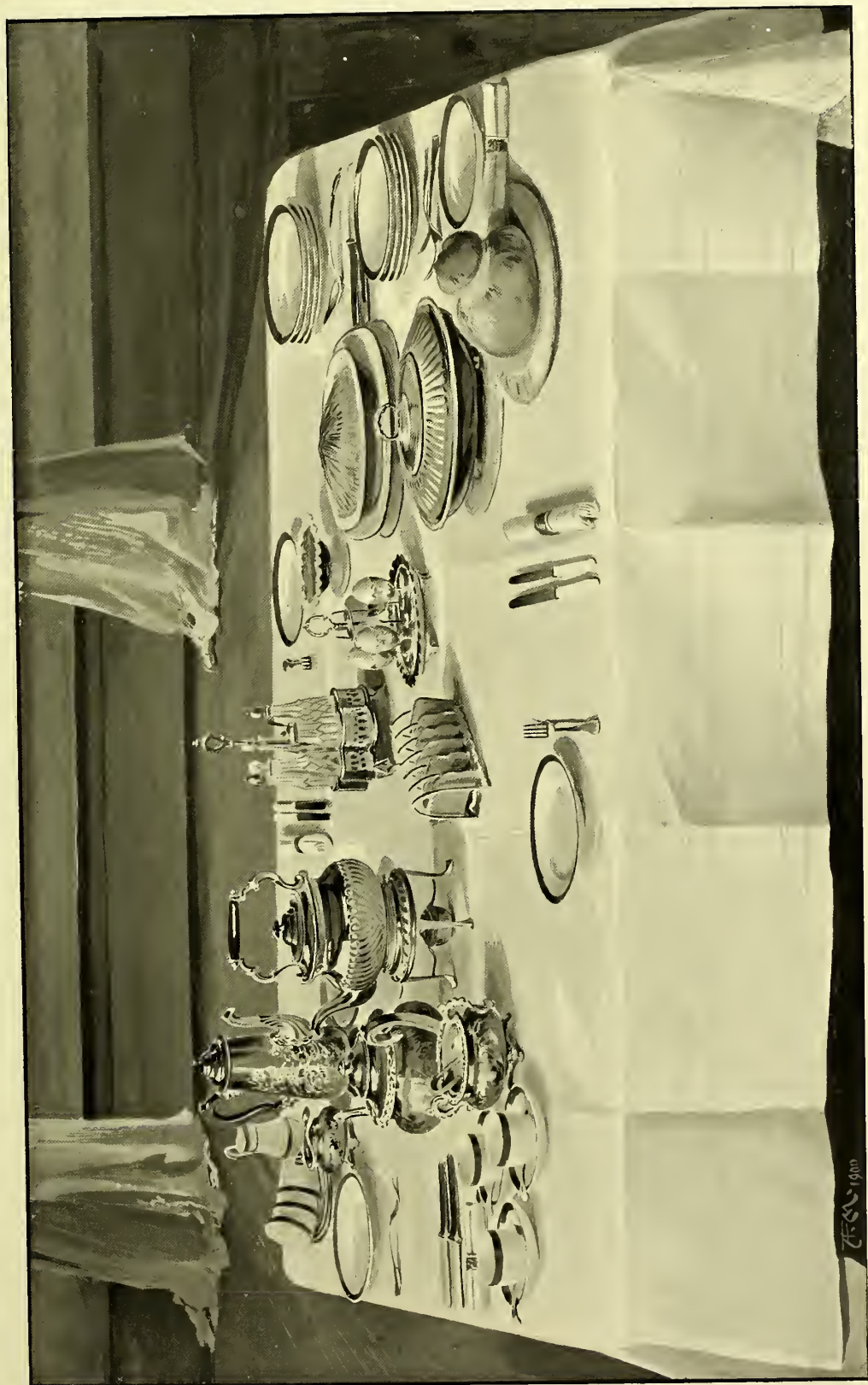


Fig. 283.—Table-cloth Press.



BREAKFAST-TABLE.





kept in the press (fig. 283). When wanted for use, it must be taken out, laid on the table, and unrolled to its full length; then the centre crease must be laid down the exact middle of the table, and the cloth unfolded. Thus handled, it will hang evenly at the sides.

The cloth must be folded again in the same folds when it is removed from the table.

**The Breakfast-table.**—When the table-cloth has been spread, all the china that will be required must be set on a tray in the pantry, the plates and saucers being piled up, and the cups laid in couples, one in another. On the tray must also be the sugar-basin, spoons, knives, and forks. Provision must, of course, be made for whatever dish is to be served at breakfast. If there are eggs, a small spoon must accompany each egg-cup; if fish or bacon is the chosen dish, knives and forks must be supplied accordingly. After depositing cups and plates on the table, the housemaid must return to the pantry and furnish her tray afresh with bread and bread-platter, milk, butter, and anything else needed. The last things to be taken to table are the hot dishes and the tea-pot, urn, and toast.

A large knife should be near the loaf of bread, and a butter-knife by the butter-dish. The tea-pot should be placed just at the right of the mistress's plate, and the urn behind the tea-pot. If there is coffee also, the coffee-cups should be arranged on one side of the urn and the tea-cups on the other, with hot and cold milk appropriately placed, and the slop-basin and sugar-basin within easy reach. The tea-pot, coffee-pot, and hot-milk jug should stand on tiles or mats of some kind, otherwise the heat is apt to leave white stains upon the table.

Such things as preserves and cruet should be fairly central; a plate and small knife should be placed for each person, but the cups should all be ranged before the mistress.

As soon as the housemaid has brought the hot dishes to the table, she rings the bell and proceeds with any unfinished work—very likely the arranging of the drawing-room.

For the first meal of the day she is not, as a rule, required to wait at table. When it is finished she removes the breakfast-things, collecting the knives and putting them on the tray, piling the plates together, and packing up as much china as she can conveniently carry. An extra journey is preferable to the risk of breakage by overcrowding the tray.

**The Crumb-tray.**—The crumb brush and tray (fig. 284), or crumb scoop and waiter (fig. 285), should be employed after every meal before the table-cloth is removed,

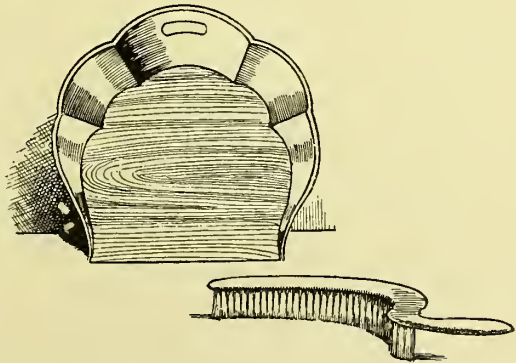


Fig. 284.—Crumb Brush and Tray.

otherwise crumbs are apt to be scattered upon the carpet. When the cloth is cleared, any fragments of bread should be swept into the crumb-tray, which must be held well under the edge of the table so that no crumbs

escape and fall upon the ground. It is better to work cautiously and slowly than quickly and clumsily.

### To Wash Stone Steps.

—After the breakfast-room has been arranged in order, the housemaid will probably be required to wash the front door-steps, for which purpose she takes her

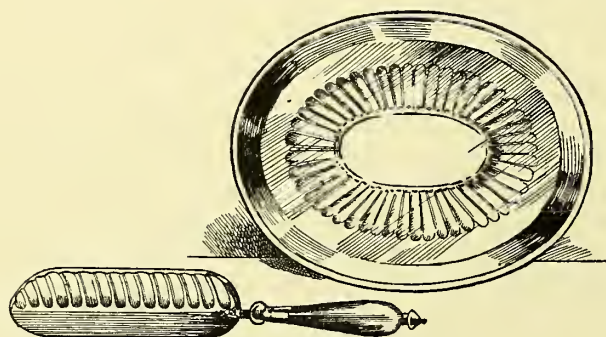


Fig. 285.—Crumb Scoop and Waiter.

wooden pail, three parts full of water, a flannel, a cake of hard hearth-stone, and a knee-pad.

The steps must be first swept, then washed with the flannel and water, and finally rubbed with hearth-stone, worked lengthways—to right and left—very smoothly and gently. If moved in circles it only leaves the steps, when dry, in a streaky condition. After using the hearth-stone the flannel must be wrung and passed lightly over the steps. When they are much discoloured a little soda should be put in the water, and they should be rubbed firmly with the hearth-stone until they are white. It is always advisable, after the block of hearth-stone has been used, to wipe it with the flannel in order to remove any dirt.

The hearth in front of a grate should be washed in the same way.

**Beds.**—Having washed the front door-steps and polished the knocker and handle (if they are of brass, in the method described for Brass Fenders), the housemaid proceeds to the bedrooms, throws open the windows, and airs the beds; after which she makes them, and arranges the bedrooms one by one.

Airing beds and bedding is most important, and should be thoroughly performed every day. The beds must be stripped of all clothing, which should be thrown back across a couple of chairs or over the rail at the foot

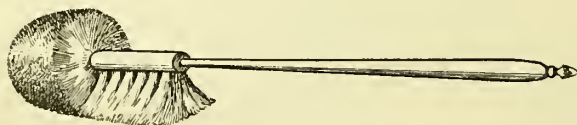


Fig. 286.—Bed-whisk.

of the bed, care being taken that the sheets do not drag on the floor. Mattresses, bolster, and pillows must be shaken and beaten, and any lumps among the stuffing dispersed; and mattresses should also be turned up and brushed with a bed-whisk (fig. 286) and "button"-brush (fig. 287), and if any feathers are escaping from any part of the bedding they should be pushed back and the seam of the tick sewn up.

When the bedding has been aired, the housemaid proceeds to make the bed by putting on first the under-blanket and under-sheet and tucking them round the mattress—except the top of the sheet, which is left loose for the admission of the bolster, round which it is rolled; then the pillows, upper-sheet, blankets, and counterpane are put on in turn. The under-sheet is always put on right side uppermost, the upper-sheet the reverse way. The broad hem of a sheet should be at the top. The counterpane hangs down at each side of the bed, and is drawn up at the top over the pillow, until the housemaid visits the bedrooms in the evening, when she turns back the top of the counterpane and draws the sheet over it.

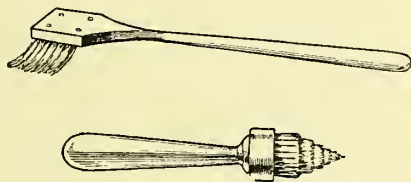


Fig. 287.—Brushes for "Buttoned" Upholstery.

**Airing and Arranging Bedrooms.**—In airing bedrooms, or indeed any rooms, it is not sufficient that the window should be opened at the bottom. It should also be opened at the top, as bad and heated air rises and passes out at the top, while the fresh cool air comes in at the bottom. Windows should remain open for a couple of hours every day. For thorough ventilation the door should be open as well.

After attention has been given to the matter of airing, the housemaid's duty is to shake out and either hang up in a wardrobe or fold and put in a drawer, any clothes that are left about; to hang the towels evenly on the rail, empty the slops, attend to the requirements of the wash-stand, re-arrange the dressing-table, and re-line the tidy with fresh paper. If fires are required in the bedrooms the stoves must be attended to at once, and everything should then be dusted.

The slop-pail, which should be of enamelled ware, ought to be reserved for bedroom use. It must be emptied immediately and scalded. In the arrangement of the wash-stand the sponge should be squeezed and placed in the basket, the nail- and tooth-brushes shaken and put, bristles downwards, in their proper places, and the ewers and carafes emptied, wiped, and refilled. For this latter purpose the housemaid should carry upstairs two cans, the one filled with soft water for the ewers, and the other with cold spring-water for the carafes.

After the basins have been emptied they should be rinsed with fresh water, to take away any fur that lingers round them, and wiped with a clean cloth; and any vessels that need it should be scalded and disinfected. Special cloths should be kept for special purposes, the coarser bedroom cloths being rinsed out every day.

After the soap-dish and top of the wash-stand have been washed and wiped, the tumbler inverted on the carafe, and all utensils replaced, everything on the dressing-table and mantel-piece, as well as the ornaments and furniture, must be dusted, and the floor swept. The bed-valance should be tucked up, and the flue from underneath the bed be removed with a damp mop.



Before leaving the room the housemaid should attend to the candlesticks. They should be emptied of match-ends and refilled with matches when necessary. When grease has collected in the sockets it should be taken out with a pointed piece of wood, and any that remains should be melted off. The candlesticks should then be washed, as usual, with hot soap and water.

All this is part of the daily programme. Once a week the housemaid should clean and dust each bedroom more thoroughly. After she has made the bed she should brush the curtains and blinds, roll up and loop back the ends of the curtains, dust the ornaments and lay them on the counterpane, shake the toilet-covers, fold them and lay them also on the counterpane, and cover the bed with a large dusting-sheet. She should stand the empty ewer in the basin, and remove it from the room, together with the carafe, or cover both with a cloth. Blinds, ceilings, and walls should be swept, windows, window-ledges, and paint-work dusted and washed, and any upholstered furniture and rugs removed and beaten. The room should be cleared as much as possible before it is swept and scrubbed. In due time the curtains should be unlooped and everything put back in order, such things as gas-globes having been washed, and wardrobes and other furniture polished.

There are some general rules to be observed with regard to bedroom cleaning. Various details are appended.

**Scrubbing Floors.**—In preparing to scrub a bedroom floor the bedstead should be shifted, so that the floor beneath may not be neglected.

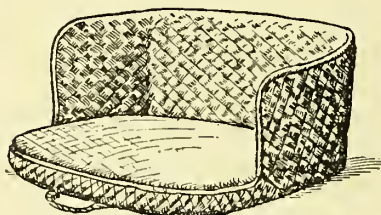


Fig. 288.—Housemaid's Knee-pad.

Then the housemaid should strew the boards with damp tea-leaves, sweep them up and carry them to the bin, and bring her wooden pail with hot water, her knee-pad (fig. 288), flannel, scrubbing-brush, and common yellow soap. Kneeling on the pad, she should wet as much of the floor as she can reach, using the flannel and beginning at the part farthest from the

door, working backwards. When the boards are very much soiled, a little sand may be used to whiten them. They should be scoured straight up and down, with the grain of the wood.

After the soap and scrubbing-brush have been used, the floor should be rinsed with flannel and plenty of water to take away any soapy mixture that remains on the boards, as that would give them a stained appearance when dry. Then the flannel should be wrung and passed over the boards again. The water in the pail should be changed often, the oftener the better. It may seem a truism to say that nothing can be cleaned with dirty water, but many servants seem to think otherwise. A small lump of soda in each pailful will improve the colour of the boards.

It is a good plan to have a second (small) pail at hand containing cold water with a little carbolic acid, and to give the final rinse with this solution. It sweetens the air and keeps the boards fresh.



Grease spots can be removed with dried fuller's-earth mixed to a paste with hot water. It should not be applied till cold, and should be allowed to remain on for some hours—until it is quite dry—and then scoured off with fresh water.

**Cleaning a Marble Wash-stand.**—Soap and water are, as a rule, sufficient to clean marble, but when it is much discoloured something stronger is required. Take a mixture of crushed soda, pumice-stone, and finely-powdered chalk—two parts of the first to one part each of the other ingredients. Sift it through a fine sieve and mix it into a paste with water. Rub the marble with some of the preparation, wash it off with soap and water, and polish with a cloth.

**Cleaning Ceilings and Walls.**—Ceilings should be swept with a turk's-head broom (fig. 289), to keep them clean and free from cobwebs. All the corners should receive especial attention, the cobwebs being not only disturbed but also removed. If there is gas in the room a protector should be fixed above each jet, to prevent discoloration of the ceiling.

Walls should also be swept with a turk's-head broom, or special wall broom (fig. 290). If papered, they should not be washed—unless a special washable paper has been used,—but when soiled should be rubbed down with stale bread-crumbs. A distempered wall soils very easily. It should be dusted every day.

**Cleaning Paint.**—Painted wainscots, ledges, and other wood-work should be washed with warm water, a flannel, and yellow soap. No soda should be used, as this might disturb the paint, which should be washed lightly and wiped dry with a soft cloth.

**Windows and Mirrors.**—The following directions should be observed with regard to cleaning windows and mirrors. First, thoroughly dust the pane and glass of a window, using a light brush and working into each corner with a pointed stick. Then wash the frame with a wet flannel and dry with a cloth, after which rub the panes with a chamois skin wetted in clean cold water. Rub off any marks, rinse and wring the leather, and pass it briskly over the panes again, afterwards wiping them with a clean, soft linen cloth, and finally polishing them with a dry leather or an old silk handkerchief. The upper panes should be cleaned and polished before the lower ones are touched. Finally, the leather should be wrung and shaken and hung up to dry. The outside panes should be cleaned in the same way, the housemaid being careful to sit firmly as she puts the top sash down and pushes up the under one. Plate-glass is improved by dusting over it a little finely-powdered stone-blue before giving the final polish.

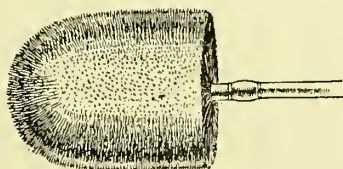


Fig. 289.—Turk's-head Broom.

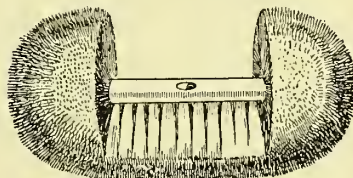


Fig. 290.—Wall and Ceiling Broom.

When glass is soiled it should be sponged with spirits of wine, or gin, and water, or with whiting mixed with gin.

Picture-glasses and mirrors should be cleaned in the same way as windows, powdered blue, tied in muslin, being used towards the finish. Fly marks are quickly erased with gin or other spirit.

**Gilt Frames.**—In cleaning mirrors and picture-glasses, care must be taken that the frames, if gilt, are not touched by damp sponges or leathers. As a rule they need only to be dusted carefully. When, however, this is not sufficient, linseed-oil should be applied with a brush.

**Oil-cloth.**—After the bedrooms have been attended to, the passages and bath-room must be dusted, swept, and arranged, all taps cleaned (as described under "Brass Fenders"), and oil-cloth washed. Old or new, oil-cloth should never be scrubbed, and should not be cleaned with hot water or soap, both of which are likely to disturb the colours. After it has been swept with a soft brush the oil-cloth should be washed with lukewarm or cold water, and when dry sponged with milk, which will give a brilliant polish if the oil-cloth is afterwards rubbed with a clean dry cloth.

**Stairs and Stair-druggets.**—When the bath-room is completed, the housemaid's next duty is to sweep the stairs and stair-druggets. She should close all the doors of such bedrooms and sitting-rooms as are likely to be affected by the dust aroused. The correct way of sweeping the stairs is to begin at the top and work downwards, one step at a time, using the small hand-broom and catching the dust at the edge of each step in a dust-pan.

When the stair-drugget is to be taken up, the first thing to do is to remove the brass rods from their sockets, and then lift the drugget as gently as possible in order to avoid disturbing the dust. The best way is to roll it, and carry it thus into the open air to be swept, beaten, and rubbed with a damp cloth.

The position of the drugget, when it is put down again, should be shifted, so that the tread does not come at the same spot year in and year out. For this reason a stair-drugget should always be longer than is actually required, the extra length being doubled underneath at each end.

The banisters should be dusted and brushed every day, and rubbed and polished when occasion demands. When the drugget is taken up, the imprinted wood of the stairs should be scrubbed with warm water and yellow soap, and the stained borders rubbed with bees'-wax and turpentine. (For further directions about stained wood see the hints given later under "Stained Boards".)

**Washing China.**—When the stairs are completed it will be necessary for the housemaid to wash up the breakfast-things, which she has removed to the pantry. Two enamelled pans should be used, one filled with hot—but not boiling—water, with, if necessary, a little soda, and the other containing warm water. The cups, saucers, and plates should first be dipped into the hot water to melt the grease, and then washed with a small mop and rinsed in the warm water. They must be very carefully

handled, and should be placed gently into each pan. They should then be very carefully dried. Dregs of tea or milk should be emptied into a slop-basin before the cups are put into the first pan.

When this method of washing china is followed, tea-cloths last clean very much longer than they would under other circumstances. They should be hung up to dry immediately after use.

**Sitting-rooms.**—On certain days it will be necessary for the housemaid, after she has washed up the breakfast-things, to turn out and clean one of the sitting-rooms, and for this purpose she must proceed in much the same way as directed for the bedrooms. The first things to be done are to open the windows, take away the table-cover, take all small rugs, cushions, and footstools outside and beat them, and remove small pieces of furniture, such as chairs and occasional tables, to a convenient place to be thoroughly dusted, setting the chairs in couples, seat to seat. If, however, for lack of space or other reasons, it is inconvenient to remove anything from the room, the small movable furniture should be packed in the centre of the floor, the bric-à-brac being set on a table, and the whole covered with a large dust-sheet. About once a month the china should be washed as well as dusted. Steps should be used when dusting the tops of sideboards and book-cases, and pictures that are hung high. Skirtings and wainscots should be washed as already directed, window valances, cornices, and tall furniture swept with a turk's-head broom, ceiling, wall, and carpet swept, and all the daily work of cleaning repeated.

**French-polished and Mahogany Furniture.**—In dusting French-polished and mahogany furniture, the brush must penetrate into all the twisted portions and crevices, which are very often neglected. The dusting-brush should be applied every day, and polish once a week. French-polished furniture should be occasionally washed with lukewarm water and mild soap, dried, and then rubbed with any piece of old soft silk to take away smears. Cold-drawn linseed-oil is also an excellent preservative.

Other furniture that is not French-polished should be cleaned with bees'-wax and turpentine, or equal parts of linseed-oil, turpentine, vinegar, and spirits of wine, applied with a linen rag, and followed by a brisk rub with a clean duster or a piece of silk. Vigorous rubbing has really more to do with imparting brilliancy to wood than the actual polish. It is especially necessary when the bees'-wax-and-turpentine preparation has been used, in order to remove all stickiness.

**Stained Boards.**—Stained boards should be washed as seldom as possible, as water makes the surface dull. When dusty, they should be rubbed with a little linseed-oil, occasionally polished with a mixture of bees'-wax and turpentine, and briskly rubbed with a duster.

**Leather-covered Chairs.**—Chairs that are leather-covered should, to retain their freshness, be thoroughly dusted every day. If any preparation is applied, it should be rubbed into the leather until it has become quite absorbed, a silk rag or a chamois skin being used to impart the final brilliancy.



**Answering the Bell.**—When the sitting-room and its furniture have been cleaned, everything must be returned to its proper position. It is probable that the housemaid will be interrupted in her task by luncheon, before which meal she must change her dress. After having served and cleared away the family lunch she must return to the sitting-room to complete any unfinished work, and then clean and recharge any lamps that are in use (see "Lighting", Vol. I.), and hold herself in readiness to attend to visitors.

Immediate attention to the bell is important. The housemaid should not require to be summoned twice. When called to the hall door she should open it wide to visitors. A half-closed door suggests inhospitality and fear of trespassers. If her mistress is at home she should precede the visitor to the drawing-room, ask her name, enter the room herself and hold the door open for the visitor, meanwhile announcing her. Should her mistress be in another part of the house, the servant, after showing the visitor into the drawing-room and closing the door, should not lose a moment in going in search of her.

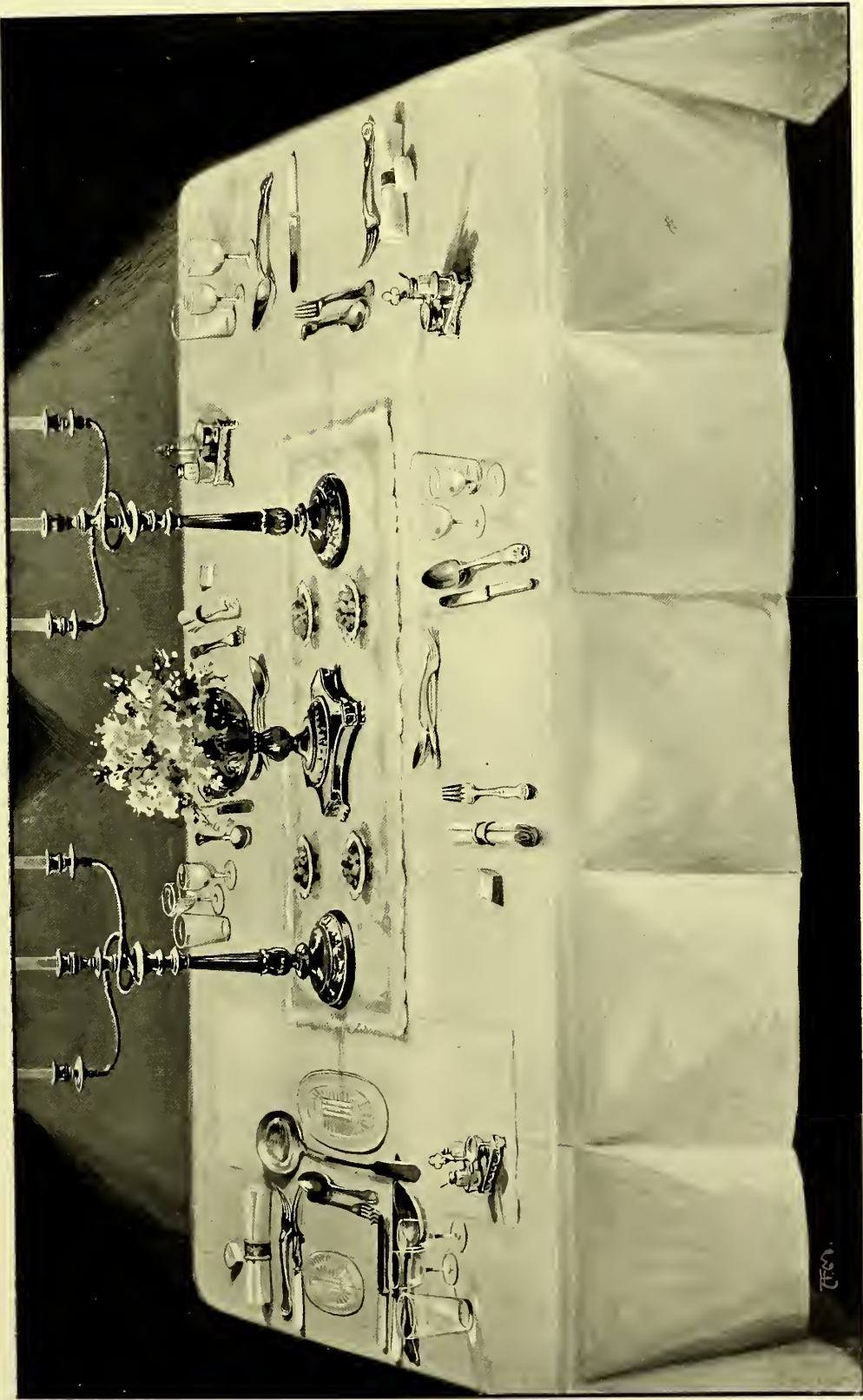
When the lady of the house is out, the housemaid must remember any message that is delivered to her by a visitor (writing it down if uncertain of her own memory), request a stranger's name or card, and receive the latter on a waiter, which should be kept in the hall for this purpose. She must use her own discretion as regards admitting strangers. On no consideration should a visitor be left in the hall or on the door-step while the housemaid inquires if her mistress is at home or delivers a message. On wet days she should at once relieve visitors of umbrella, waterproof, or cloak, and put them before the kitchen fire to dry, and on their departure she should be in the hall to open the door for visitors and assist them in any way they may require. She must take care not to close the door until the guests, whether walking or driving, have departed from the house.

**The Tea-tray.**—It is customary in most households, whether visitors call or not, for "afternoon tea" to be served about four or five o'clock. This may be either handed round on a tray, or set on an occasional table spread with a fancy tea-cloth. Care must be taken that the tray, when handed round, is held sufficiently low for each person to reach the cups easily.

**The Dinner-table.**—In winter, lights will, of course, be wanted earlier than in summer. These must receive the housemaid's attention at the right time. Windows must be closed opportunely, and fires kept up. Half an hour before dinner she should take to each bedroom a can of hot water, standing the can in the basin and covering the top with a folded towel to retain the heat. It will then be time to lay the dinner-table.

A small slip of damask should be laid on the cloth at the top or bottom of the table (or both), and mats for the dishes should be placed on this. Forks, knives, spoons, and glasses must be brought from the pantry on a tray, which the housemaid should deposit on the sideboard while she arranges the table, having previously ascertained the menu from the cook, and laying the table accordingly.







The carving knife and fork must be placed on either side of the space left for the master's plate. The gravy-spoon and the fish-slice should be at the right, and the soup-ladle either just above them or placed lengthwise below the spot where the tureen will stand. At each person's place a knife, a couple of forks, and a dessert-spoon should be set: the knife at the right, large fork at the left, and small fork and dessert-spoon set horizontally (the handle of the spoon to the prongs of the fork) at the top. When soup and fish are to be served extra provision must be made for them by laying suitable spoons, knives, and forks. Tumblers and wine-glasses should be set at the right hand of each person, and serviettes placed where the plates will ultimately rest, a piece of bread, about 1 inch thick and 3 inches square, resting on each napkin. Very often for daily use the serviette is merely rolled and tucked into a ring.

A small salt-cellar should be set between every two persons. It is usual now for cruets to be handed round, but in the family circle they are often placed on the table.

Knives should always be sharpened before being brought to table—especially the carving-knife.

Vegetable dishes for the family dinner are sometimes placed at the side of the table; but generally they are set on the sideboard, which should be spread with a narrow cloth.

Close to the sideboard should stand a basket (such as is shown in fig. 291), in which the soiled plates should be removed. A butler's tray

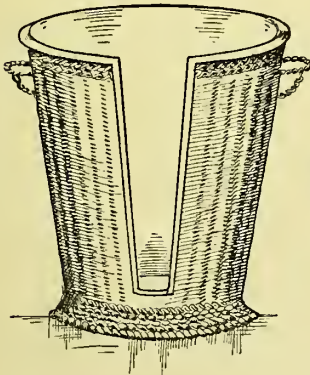


Fig. 291.—Basket for Soiled Plates.

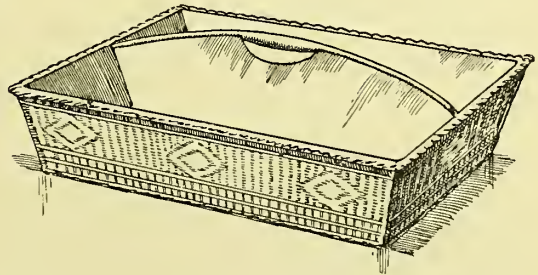


Fig. 292.—Basket (lined with tin) for used Cutlery and Silver.

should be outside the dining-room, for the reception of plates and dishes as they are brought from the kitchen, and a box for used cutlery (fig. 292) should also be provided.

When the chairs are arranged round the table and the first course is set, the housemaid should ring the bell and take up her position by the sideboard, waiting until all are seated before she removes the cover. Then she hands round the plates and vegetables as directed later. During dinner it is her duty to keep a watchful eye on every plate, and anticipate the

wants of each person, handing the water-carafes, wine, and vegetables, and removing each plate at the appropriate moment.

When waiting at table she should stand at the left of her master, and after removing the plate of soup or meat should serve it at the right hand of the person for whom it is intended. Vegetables, entrées, cheese, and dishes which are handed round should, however, be offered at the left hand. This is a rule to be borne in mind: Plates are served and removed at the right hand; dishes are offered at the left hand; wine is poured out at the right, where the glasses are. When handing plates, great care should be taken to avoid spilling gravy or upsetting the knife and fork. All the ladies present should be supplied before the gentlemen, the most important or eldest lady guest receiving first attention, the others following in order of station or age, and the house-mistress being served before her unmarried daughters. The same rule is followed with regard to gentlemen.

Dinner plates should be cleared from the table before the joint. A golden rule to be observed is—Never begin to set a second course on the table until everything connected with the first has been removed.

With regard to entrées and entremêts, these are either served by the master or handed round. For dessert a fresh plate, fruit knife and fork, doyley, and finger-bowl are provided for each person. If the sideboard is sufficiently large, all these things might be set upon it previously. Fresh wine-glasses should be served for dessert, those that have been used being removed on a waiter. (See also "Dinner Parties", Vol. III.)

When the dining-room is vacated, the housemaid should clear away the dessert. The rest of her evening work consists in washing up the plate and glass used at dinner (the cook undertaking the plates and knives), pulling down blinds, closing shutters, drawing curtains, turning down beds, laying night-clothes in order, and generally attending to the needs of the bedrooms.

**To Wash Glass.**—Glass-ware should always be washed in a wooden bowl. It may be dipped into warm, but should never be put into hot, water, and when the glass is dirty a little soap or liquid ammonia may be added, the glasses being afterwards rinsed in fresh water. Two cloths should be used, one for wiping off the moisture and the other for polishing. In drying wine-glasses the stem should be held rather loosely in the left hand, so that the glass has free play while it is gently wiped.

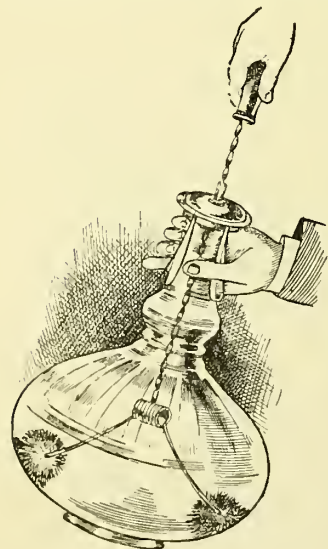


Fig. 293.—Patent Decanter Cleaner.

When washing decanters crusted inside with wine stains, a handful of salt should be thrown into the water and a decanter-brush (fig. 293) used. If this be not successful, some soda should be melted in warm water and the solution poured into the



decanter with the addition of pellets of brown paper, or shot, if the glass is strong enough; the decanter should then be gently shaken until the stains are removed, rinsed in clean cold water, and turned upside down in the rack or over a jug to drain. When dry, the outside must be polished with a soft cloth or leather. Decanters should never be put away with the dregs in them.

Cruet bottles are washed in the same way as decanters. Cut-glass needs a soft brush dipped in a lather of soap in order that the crevices may be thoroughly cleaned.

**Plate Cleaning.**—Half the trouble of keeping plate clean and brilliant will be saved if, after daily use, it be plunged into a lather of hot water and soft soap to remove all greasiness, wiped dry with a tea-cloth, and rubbed with a plate-leather. In addition to this, plate should be brushed and polished once a week, a good plate powder being used—whiting or rouge, or a mixture of both, put on with a plate-brush and rubbed off with a leather. Two or three plate-brushes should be in use, soft ones for smooth portions of silver, and others of harder quality for ornamental, chased parts and for crevices.

Whiting can be rubbed on dry with a leather or applied wet with a brush. If it is wetted with gin instead of water, and applied thus to tarnished plate, it has an excellent effect. It should be taken off with a plate-brush or leather.

In treating forks care should be taken to clean thoroughly between the prongs.

**Sorting Linen.**—On Monday mornings it is the housemaid's task to collect, sort, and prepare the soiled linen—household and personal—for the wash. It should then be taken to the bath-room and arranged in bundles, those pieces that require mending being set aside to be rough-dried. Everything should be counted, carefully entered in the washing-book, and wrapped up in a large sheet, which should be put at once into the laundry-basket.

On Saturdays the clean linen, as it arrives home, must be checked and aired, and as soon as possible distributed. (See "Laundry Work".)

**Brooms and Brushes.**—About once a month the housemaid should wash her brooms and brushes in a lather of warm water and soap-powder, afterwards hanging them up with the bristles downwards. The handles should be wiped with a damp flannel every day.

In conclusion, it may be as well to mention that as the housemaid's duties cover some of the same ground as spring-cleaning, which is treated in this volume, a certain amount of repetition is unavoidable. For further information on the subject the reader is referred to that article.

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## MALE SERVANTS.

**Page Boys.**—The page boy, or butlers, is less frequently seen now than he was twenty years ago, but a decent youth, well-managed and with all his time filled up, is an invaluable servant in the thrifty household whose heads do not wish to “keep more cats than kill mice”. Usually the son of a servant, such as a coachman or butler in a good family, is best suited for the post. Such boys are accustomed to see occasionally how their father behaves to his master or mistress, and are likely to be far better mannered

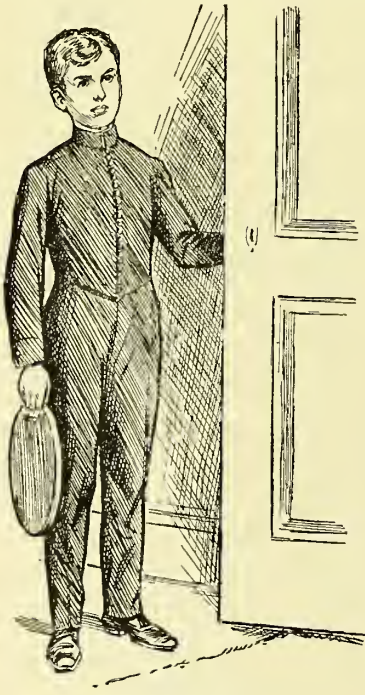


Fig. 294.—Page Boy.

than the sons of artisans and labourers. In fact, the most satisfactory servants of all kinds are those belonging to families that appreciate the comfortable bed and board of domestic service in preference to less humdrum and less regular employments. The usual wages are about 4s. a week, with board, lodging, and clothing.

**Page's Outfit.**—The page does not necessarily wear livery, but it does not involve any additional expense, and gives him a distinct position. The regular suit consists of a pair of trousers and a close jacket buttoned up to the chin, in dark-blue, claret, or green cloth (fig. 294). Black is seldom worn unless the family is in mourning, because it so soon looks rusty. No waistcoat is required or provided, and one suit a year, with sometimes an additional pair of trousers, is the usual arrangement. The page and all indoor men-servants should have a couple of neat print jackets. The ordinary tailor always keeps, or will get, patterns of narrow-striped

material, red and white or lilac and white being the most usual. Buff or yellow and black are sometimes seen, but have a distinctly “horsey” look. The best material is the old “jean” or “nankeen”, which wears almost like leather, but the print is cheaper, and a boy grows out of things. The jackets are cut straight like an Eton jacket, but longer, and are always lined throughout, and pretty substantial. A clean one is allowed every week.

At least one green baize apron, with a bib to it, is needed, and also a couple of good crash aprons made in the same way, and completely covering the front of the clothes, the skirt of the apron being so ample as nearly or quite to meet behind, so that the hips of the trousers are protected.

House shoes or slippers are always necessary; either two pairs in a year are allowed, or the plan is sometimes adopted of giving them when they

are wanted, thus ensuring that the boy is always decent in appearance. He provides his own boots, and keeps them in a convenient place so that he can readily put them on and off when he is going out or coming in.

All the other articles of clothing belong to the employer, and if the page is dismissed, he leaves them behind him, unless he has had a suit or a pair of trousers more than a year, and is thus entitled to it.

**Page's Duties.**—A moderate-sized house can be very comfortably managed with a cook-general and a page boy, and quite a large one with a cook, housemaid, and page. This, of course, is exclusive of the nursery.

Although every mistress must make special arrangements to suit her own circumstances, the page's daily duties are generally much as follows. He rises early and puts on his print jacket and crash apron, cleans knives and boots, and fills the sitting-room coal-scuttles. The coal and wood for the kitchen he will have got in the night before, so that the cook has them ready to hand as soon as she is down. Where there is a stone hall, he sweeps it, turns out the mats and shakes them, and sweeps down the steps, and the pavement in front if the house is in a street. Where a hall is carpeted, few mistresses would trust a boy to use a broom upon it, as he would probably by his vigorous handling of it wear off as much wool as he would remove dust. Sometimes a window may be cleaned before breakfast, the boy doing the outside and a maid the inside, but that does not occur every morning. If there are any young men in the family, he should take up their hot water, draw up their blinds, and see if they have any clothes to be brushed.

A page, where no housemaid is kept, should always lay the breakfast-table, carry in the dishes when the cook has prepared them, ring the bell or sound the gong, and be in the hall with his apron off, ready to receive orders from his master or mistress when they come down.

He will come into the breakfast-room whenever the bell is rung, and clear the table when the meal is over. A neat-handed boy can be taught to wash up glass and silver, especially if there is a little pantry where he can do it. When not away on an errand, he will answer the front-door bell, and may do so in his print jacket up to twelve o'clock. He will wear his baize apron while cleaning windows in or outside the house, and also when cleaning plate and washing up, as it prevents scratching and breakages. The crash aprons are only for dirty work.

By luncheon-time the boy will have washed his hands and face, made himself generally tidy, and put on his "buttons" or cloth jacket, and now can lay the cloth and do what little waiting is needed at table, and afterwards clear away; if capable of doing so, he can help in the washing up. He can bring in afternoon tea, and wait at dinner or supper as at previous meals.

In winter it is as well that he should go round the house and "stoke" the fires; he thus sees where coal is wanted and can carry out and replenish the scuttles. In summer his spare time can often be employed in the garden, in weeding if he has learned to distinguish weeds from garden



plants, helping with the mowing-machine, and fetching and carrying for anyone who is at work there.

A word on the cleaning of windows will be useful. The boy should be provided with a sponge, a clean linen duster, and a chamois leather, and taught to wash each pane with the sponge, dry it with the duster, and polish it with the soft leather, which must always be kept dry. Some persons economize both dusters and chamois leathers by keeping old newspapers, rubbed soft, for drying and polishing windows. There is said to be something in the printing ink which helps to give a high polish.

In winter perhaps the convenience of keeping a page is more felt than in summer. Paper, straw, dead leaves, and all sorts of rubbish are often blown up against the front of the house, and inside the small garden if there is one, and though many mistresses hesitate to tell a maid to sweep them away, it is suitable work for a boy. After a fall of snow it is his place to clear the steps and make a path to the gate. If the stones are slippery, he will shake a little silver sand or saw-dust over them in a minute, where a girl would want (and very properly) to put on a hat and shawl before setting about it.

**The Handy Man.**—A handy man should have a smattering of a good many trades and be of industrious habits. No clothes are provided for him, but he usually expects to find aprons ready for his use; his wages vary from 12s. to 15s. a week without board and lodging. He comes at 6 a.m. and leaves at 6 p.m., unless his employer prefers his beginning at 7 a.m., or special arrangements are made to suit special circumstances. He gets in coal and wood morning and evening, and the first thing before breakfast, if needed, sifts cinders, cleans boots and knives, and does any sweeping up required outside the house, back or front. He also cleans the windows, and is called in to bring steps or ladder, to carry luggage up and down stairs, and to do any rough job beyond the strength or compass of the maids. If he can do a little plain painting and whitewashing, so much the better; there is frequently something of the kind required in or outside a house or its outbuildings. If fowls and pigs are kept, the feeding and attending to them is his work, while in many places there are catch-pits to empty, spouting and guttering to keep clear of dead leaves and birds'-nests, and perhaps a small lawn to cut and garden to keep tidy where there is no gardener. If, in addition, he can put a hinge on a gate or a bolt on a door, and nail up a stray creeper, he is a very valuable person.

**The Coachman-Gardener.**—An indispensable man-servant in many professional and other houses is the coachman-gardener, who attends to one or perhaps two horses, has a carriage to clean, and fills up his time in the garden. He seldom has livery; if he is sometimes required to drive, a coachman's coat and tall hat are provided for his use, but belong to his employer. Stable jackets should also be supplied to him. He will attend to pigs and poultry, and even to a cow, and with the assistance of a boy he can manage all these things and a large garden, with a fair



amount of glass, such as greenhouse, conservatory, and pits. He will consider himself very well off with £1 or a guinea a week, and a cottage or rooms. Good stabling generally has rooms over it that can be utilized for this purpose, or there is often a cottage in the grounds or close by. If no accommodation is provided, considerably more wages must be paid.

Whether the man is single-handed or assisted by a boy, he usually has to take coal and wood into the house night and morning, and to clean the boots. The horses, however, are his first care, for their health and well-being depend on regular food and attendance. When he has given them their morning corn and allowance of cut-chaff (hay and straw), he removes the night litter and tidies the stable, and then waters them and proceeds to curry-comb, brush and rub them down, black their shoes, &c. Before going to his own breakfast he feeds any other animals that may be kept, and as soon as he returns goes to the house to take his orders for the day.

He must examine the harness every day if it is to be kept supple and in good order, and when the horse and carriage are used should send them out spick-and-span. He should be ready to receive the carriage the moment it comes in, unless he has been out with it, and directly the horse is unharnessed should stable and groom and, if meal-time has arrived, feed it. A carriage should always be cleaned as soon as it comes in, as the dirt is then much more easily removed, and the length of time the wheels remain in good working order depends very much on the quantity of water dashed over them. They should also be oiled once a week.

If there is a conservatory for plants in blossom, it must be kept stocked from the greenhouse, and the pots changed and removed from time to time so as to maintain a succession of bloom. Both greenhouse and conservatory floors should be scrubbed once a week, and every shelf and the outside of every pot cleaned if possible. This keeps down aphides and red spider.

Gravel and grass paths must be kept rolled and weeded, and lawns regularly mown once if not twice a week from April to the end of October, unless the weather is very dry and hot, when the grass does not grow fast. Where the coachman is also gardener he has every inducement to attend to the manure-pit and use the contents up by degrees as the garden needs it. His duties include the care of all hay, straw, corn, fuel, seeds, tools, and implements, and the shoeing of the horse when necessary; and he should keep account of them regularly in a book, which most employers go through once a month.

Wet or severe weather, when little outdoor work can be done, is sadly demoralizing for men-servants, unless they can find some occupation under cover. Dog-kennels, ladders, and steps should be painted every winter, as the paint preserves the wood. Tallies can also be prepared for marking seed-plots, and sticks for supporting plants. The outside of a greenhouse and frames should be puttied, glazed, and painted every summer, the best time being in the stretch of fine weather that may generally be expected after the bedding plants are put out, and the garden is in thorough order.

This is always done by the gardener in the intervals of other necessary work, and though perhaps two coats of paint may be wanted only once in three years, an annual coat makes all safe and smart.

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### THE GENERAL SERVANT.

In many households the domestic duties are performed by a single servant. The routine differs slightly in this case from that followed where there are housemaid and cook. More work necessarily falls to the mistress; and she had better settle clearly in her mind what she prefers to do. Such cooking as the making of pastry and cakes, sweets and soups, will be more economically and better done by her; dusting and the arrangement of rooms is not too heavy work for a lady; and where there are children, the mother will usually attend to them herself, though she may allow the servant occasionally to take them out for a walk or to amuse them.

**Engagement of a General Servant.**—In engaging a general servant the leave of absence to be given should be exactly defined. Part of the Sunday will, of course, be allowed; but the weekly evening out, claimed by most servants, should not be fixed too definitely. The servant may prefer a certain evening, but she should from the first be given to understand that if household circumstances happen to make that day in any week inconvenient, another evening will be substituted. If this is not mentioned beforehand, she may make a real grievance of not having her Friday or her Tuesday, as the case may be, and where only one servant is kept, her absence may be most inconvenient.

**Duties.**—The general servant must be an early riser. Six in summer and a little later in winter is a good time for her to begin her work. On coming down she should first unbolt the doors and raise blinds and windows, to let air and light into the house. To clean the stove and light the kitchen fire is her next task, after which she fills the kettle, and proceeds to put the kitchen in order. Special attention must be paid to neatness. When doing dirty work, such as cleaning stoves and sweeping, she should wear over her white apron an extra-large coarse kitchen apron, covering her dress and tied or buttoned behind. It can be removed in a minute; and if in addition she wears wash-leather gloves for her black work, she need never be untidy when answering the door-bell. A good supply of kitchen towels and soap, and even a small looking-glass in the kitchen, will help a girl to keep herself neat.

After cleaning the kitchen she must attend to the dining-room. In winter the stove must be blacked and the fire lighted; in all seasons the room must be swept and put in order. Then the halls and stairs should be swept. In the hour and half before an eight-o'clock breakfast she will not be able to do much more, especially if she be interrupted by the postman, milkman, and newspaper-boy. She will have no time for elaborate break-

fast cookery; boiled or fried eggs, toasted bacon, or something equally simple, will be all she can manage; if more is needed the mistress should do it herself. But morning cooking, especially in summer, may often be avoided; cold boiled bacon, ham, tongue, sausage-rolls, and meat-pie, with potted meats and marmalade, will furnish ample variety for most days.

It saves time if the servant has her breakfast in the kitchen while the family have theirs. The old-fashioned plan of making her, for economy's sake, take her meals later has almost died out, except in the case of dinner. The cost of an extra pot of tea, or of a small extra dish, is trifling, and most servants much appreciate the comfort of these arrangements. After the meal, she is at once ready to clear the dining-room table and wash up the tea-things, for which she should have a kettle of boiling water ready. This work is best performed directly. The kitchen is then clear for the mistress to begin her cooking. Filling the coal-scuttles for the day, cleaning the knives (if not done before), and getting the vegetables ready both for lunch and for the late dinner, may follow. These things keep the servant down-stairs ready to answer the door-bell.

Meanwhile the bedrooms have been airing. Children should be early taught to open their windows and strip their beds before leaving their rooms. If the mistress has made her own and the children's beds—not a difficult task with the modern spring-mattresses—and dusted round, the servant will have only to empty the slops and put her own room in order. On most days in the week there will be a room to clean thoroughly. It should be arranged which rooms are to be done, and a written card containing the week's work, hung up in the kitchen, greatly helps the memory. Drawing-rooms, bedrooms, pantry, and larder will only want a weekly sweeping; and perhaps one day in the week will remain free for such work as rubbing door-handles, scouring kitchen utensils, and polishing furniture. In the cleaning of the bedrooms or other rooms a lady may save her helper much time if she removes the dressing-table and mantel-piece ornaments, and lays them on the bed or sofa, together with all cushions, antimacassars, and table-cloths, and after the sweeping puts them back again. Moving and replacing these ornaments consumes much of a servant's time, and they are much safer in a lady's careful hands.

As the master of the house is frequently away at business all day, late dinner, which used to be the exception, has now become the rule. But at mid-day some meal must be served; lunch for the mistress, and early dinner for the kitchen and nursery. While busy upstairs the servant must not forget the kitchen fire. The cooking of meat and vegetables is generally left to her care; she must, therefore, leave her bedroom work in time to set the lunch-table and attend to any hot dishes required. If the mistress alone is in for lunch, a neatly-set tray carried into the dining-room will perhaps be sufficient, as many ladies are content with cold meat, bread-and-butter, and a cup of cocoa or coffee. It is, however, easy to arrange on most days some small warm dish for the servant—a savoury stew, a chop or steak cut from the end of the joint reserved for the family dinner,



and a small pudding or tart. Of course, where there is a nursery dinner she can share it.

When the kitchen has been tidied after lunch, the servant should, as soon as possible, change her dress. Many mistresses lay great stress on this being done by a certain hour, 3 or 4 p.m., yet find it hard to get their wish fulfilled. Sometimes a girl's own self-respect will help to the desired result. To be neat in the afternoon should be a source of pride to her, and to make her toilet is a real refreshment after the morning's labours. She can now attend to light duties, such as cleaning windows, rubbing glass and silver, ironing or airing linen. Of course much washing should not be attempted. But the washing-bill—often a heavy item—can be reduced by keeping at home kitchen towels, cloths, and dusters, and such small things as pocket-handkerchiefs, collars, and cuffs, which cost little trouble to wash and iron. Sometimes a servant is expected to wash her own personal linen. Where there are young children, some washing is unavoidable. But all such work should be done early in the day.

While busy with these light duties, the servant will find it easy to put in at the proper times the dishes to cook for the late dinner. This is not dirty work, and a coarse apron over her white one will sufficiently protect her dress. She should be enabled to find time for tea during the afternoon. In setting the dinner all dishes should be placed on the dining-table, so that the family can help themselves without rising. There is then no need for her to stay in the room, but after bringing in each course she should wait and hand round the plates. She should then hasten out, and with hot water and tubs ready beforehand, a brisk maid will be able to wash up plates, knives, and glasses while the dinner is still going on. As soon as dinner is cleared, she will have an hour or so of quiet and rest. She needs this, for she can neither keep neat without some leisure for sewing, nor be happy without a little reading; being without a companion she does not get the change of thought given by chats with a fellow-servant.

During the evening, or in winter in the afternoon, she should go the round of the upstairs rooms, shutting windows and drawing down blinds. She should also turn down the beds, refill water-jugs, and empty slops. The kitchen fire is usually wanted till the last, and the stove remains too warm to be cleaned, otherwise it is a great help to the morning's work if this can be done overnight. But in any case she can collect kindlings, coal, and matches for the next day's lighting, as this saves some minutes of the valuable morning time. A considerate mistress will see that her servant is able to go up to bed about 10 p.m., for proper rest at night is essential.

A general servant must, of course, have a knowledge of all kinds of work. To her fall the duties which, in a large establishment, would be performed by the page boy, such as the cleaning of boots, knives, and windows.

**Boot Cleaning.**—Boots should never be cleaned when damp. After a walk in mud or snow they should be put to dry, soles upward, but not



close to the fire. In snowy weather they may be rubbed before a walk with mutton fat, which renders them in a measure waterproof. If, however, they should become wet and the leather turn hard and stiff, kerosene rubbed in is said to make them soft and pliable again.

A servant should keep her hands as clean as possible when polishing boots. A dirty hand thrust into dainty foot-gear leaves soils that come off on the wearer's stockings. The hand that holds the boot can be covered with a duster.

Three brushes are necessary (fig 295). The first, a hard brush, removes all spots of mud. For the soft kid of ladies' boots, however, it may be replaced by a cloth.

The next brush—a smaller, softer one—applies the blacking. Not too much blacking should be put on, or the boots will be damp and unpleasant to touch. The third brush is used to give polish; it should be larger and harder than the second brush, but not so hard as the first.

So many excellent varieties of blacking are in use that there is no need to point out any in particular. They usually contain ivory-black, treacle, oil, and vinegar, in differing proportions. A solution of gum arabic added to any mixture will increase its polish. Turpentine and sweet-oil mixed together and spread lightly over the boot and then rubbed with a soft cloth, will give a gloss, but, of course, does not blacken the leather. For kid or patent-leather boots a mixture of ink and olive-oil is very good; it should be put on with a light brush, and rubbed up with a bit of old silk or linen. Many ladies, when travelling, prefer to clean their own boots rather than to send them down to hotel servants. The small round tins of ointment-like blacking are useful for this purpose, for a bottle of liquid blacking is not a very safe article in a travelling trunk. This blacking only needs to be rubbed on with a cloth.

A servants' boot-cleaning cupboard should contain brown as well as black polish, since so many people now wear brown leather boots. The brown cream is put on with a sponge, and polished with a light brush; not the same, of course, as is used for the black boots. Brown boots do not require frequent cleaning, and an excellent and simple way of polishing

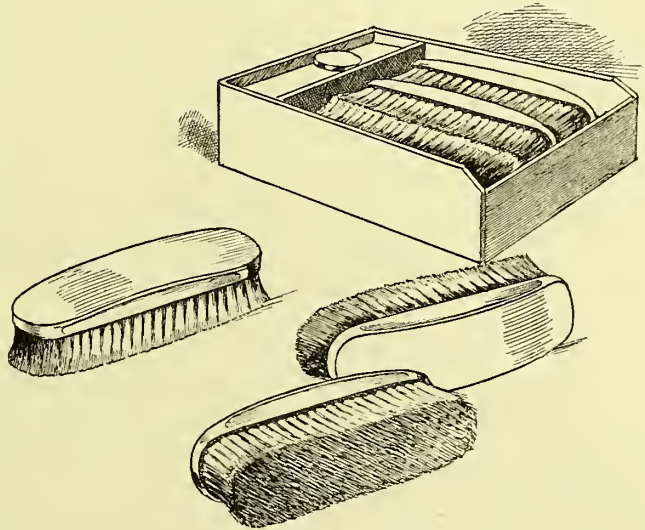


Fig. 295.—Boot-brushes.

them is to rub them with the inside of the skin of a fresh banana. White cream may be obtained for the white boots now so fashionable. If a cupboard cannot be spared for these requisites, a wooden box should be provided; brushes and bottles of polish should never be allowed to lie among other articles.

**Knife Cleaning.**—Knife-machines (fig. 296) are often found in large households, but for the ordinary family home the well-known knife-board proves sufficient. The knives should be wiped clean after every meal with a dish-cloth newly wrung out of hot water. They will only require washing

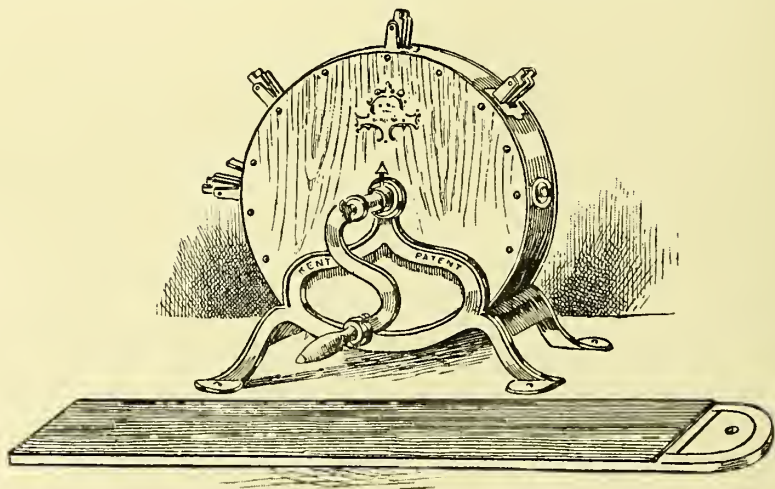


Fig. 296.—Knife-cleaning Machine (for three knives and carver) and Knife-board.

once a day. They should then be plunged into a jug of warm (not hot) water and soda, and moved briskly about. Great care must be used not to let the handles touch the water, for this loosens the blade. After being wiped and dried, they are rubbed sideways backwards and forwards on the knife-board, sprinkled with bath-brick powder. This should be done with great evenness, otherwise the edge of the blade may be cut or jagged. Another plan is to rub the blades with a well-soaped flannel, on which some powdered bath-brick has been sprinkled.

When knife-blades become stained by fruit they should be rubbed with sliced raw potatoes. The white ivory handles, even if carefully used, often become yellow. When this is the case, cover them with a thick lather of soap and lay them in a sunny place. Another method is to mix powdered pumice-stone with a little soap. Or the handles may be cleaned with powdered pumice-stone with a little soap, and then rubbed with a little dry whitening. The blades of knives not in daily use may be well coated with mutton fat, and laid away in brown paper, so arranged that they do not touch one another. This prevents rust. As good steel knives are expensive articles, the servant should be taught to take care of them, and count them as regularly as silver spoons. For common kitchen

purposes, such as peeling potatoes and cutting meat for cooking, inferior knives should be kept.

**Window Cleaning.**—Bright, shining windows improve greatly the appearance of a house. In some households a periodical window cleaning, once a month, or even once in three months, is thought sufficient; but to keep the glass really nice, it should be cleaned every week. In the case of windows which cannot be reached by means of steps, the servant should sit on the ledge, and draw the upper sash down upon her. In the country a garden hose is often employed.

For window cleaning there are required a wash-leather, a silk or linen cloth, and some cold water. A little blue, such as is used for starching, or some washing-soda, may with advantage be added to the water. The wash-leather should be dipped in the water and rubbed well over one pane. Before wetting another pane, take the cloth and polish well, giving special attention to the corners, where dust is apt to gather. It is best to use linen or silk, because a cotton cloth leaves smears behind. A newspaper, doubled once or twice, will serve the same purpose excellently. The paper leaves the glass very smooth and clear, but, as it tears and gets pulpy in the process, it should only be used as a temporary substitute.

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## HOUSEKEEPING IN A FLAT WITHOUT A SERVANT.

Housekeeping in a flat without a servant has become of late a fairly common condition of things, but chiefly among two classes. The first class is made up of those who can afford to pay an exorbitant rent for a suite in a block where service is supplied and meals can be had at a smart and expensive restaurant attached; the other consists of the ever-increasing number of working gentlewomen who live either alone or with a friend in tiny flats of a couple of cupboard-like rooms, depending partly on the aerated-bread shops, partly on spirit-lamp cookery, for their food. At present both these kinds of flats are almost exclusively confined to London.

The particular type of flat to which these suggestions more especially refer comes midway between the two, contains from four to six rooms, and is neither fashionably situated nor highly rented. It has not inclusive service, hot water laid on, or a restaurant. Yet it is quite possible for a lady to undertake the whole of the actual housework of such a flat, occupied by herself and her husband, with little if any outside help; and if mother and daughter or two sisters live together and share the labour, matters are further simplified.

The possession of fairly good health is, of course, essential, yet no extraordinary amount of physical strength is called for. A woman between thirty and forty years of age, able to take the amount of exercise habitual to her age and class, is perfectly capable of doing any of the work performed by a young general servant, although as a matter of fact it may not be necessary,



or even desirable, that she should do so. It is, however, essential that she should have a nice sense of order and a methodical mind, for the success of servantless housekeeping depends almost entirely on the housewife's capacity for planning to the best advantage every minute of her time.

Speaking generally, one lady may venture without hesitation to undertake the work of a flat containing a good-sized sitting-room, a smaller room used only for meals, a couple of bedrooms (only one probably in regular use), bath-room, and kitchen, provided that the rooms are not very elaborately furnished, and that there is a gas-fire in the dining-parlour.

If a porter be attached to the block, as is often the case in London, he will generally be found willing to clean boots and shake the door-mats for a small annual payment, and also to manage the periodical window-cleaning, the removal of dust, and the bringing up of coals, the arrangement for the two last varying in different flats. It will be necessary to engage a strong, respectable woman for one whole day a week to "turn out" the rooms thoroughly, but no further assistance should be required.

**Routine in a Flat without Servants.**—Modified, of course, to suit special circumstances, the routine of the daily work should be planned something after this fashion. Very early rising, if not rendered necessary by other reasons, is to be deprecated, at any rate in the winter, for getting up before daylight means the burning of much gas or oil, while it fatigues for the rest of the day those who are not very robust. About 7.30 the housewife should rise and put on a dressing-gown, not a smart befrilled gown with a sweeping train, but one which is sensibly thick and warm. Then she should light the gas-fire in the little dining-room and the gas or oil cooking-stove in the kitchen—something of this sort is indispensable in a servantless *ménage*—open windows, and put the kettle on before she returns to finish her toilet. By the time this is accomplished, the flat

will be aired, the dining-parlour warmed, and the kettle boiling ready for the coffee, which, when made, can be set on the corner of the stove to clear, while the dining-parlour is dusted, the table laid, and the hot breakfast dish cooked. All this can be done in half an hour, if nothing more elaborate than bacon, or something equally easily and quickly cooked, is considered sufficient.

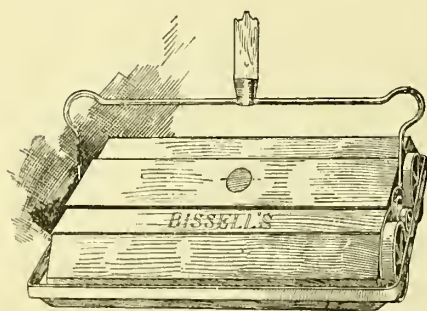


Fig. 297.—Bissell's Carpet-sweeper.

After breakfast is cleared away, the plates and dishes should be sorted and stacked in a neat pile, the spoons or forks being laid in hot water or soda, and a large kettle put on the stove to boil, ready for washing up, which is to be done after the bed-making, dusting, and sweeping have been performed. All this must be done in orderly fashion, the carpets being swept with a patent sweeper (fig. 297), and the floor margins wiped with a damp cloth so as to obviate the unplea



santness of clouds of dust. If gas-fires are used throughout the flat the question of grate-cleaning need scarcely be considered; but a coal-fire is certainly much pleasanter in the sitting-room, while the advantage of having a kitchen fire to burn rubbish and to ensure an ample supply of hot water can scarcely be exaggerated. The cleaning of the grates need not be a very serious matter after all. If they are thoroughly black-leaded and polished by the charwoman once a week, a damp duster for the tiles, a soft little brush for bars and sides, and a leather for the brass-work will, if used carefully, keep the sitting-room fireplace spick and span for the other six days, while the kitchen range need only be swept up and dusted daily, if care is taken to rub off at once any spot of water or anything else which may fall on the bright-work. A duster, a sheet of emery-paper, and an oiled rag should always be at hand for the purpose. As a matter of fact, however, a lady is naturally neater-handed than an ordinary servant, and is consequently far less apt to stain the range, fender, and hearth by upsetting things or allowing sauce-pans to boil over.

**How to Save Time and Trouble.**—Set down in cold black and white, housekeeping without a servant may, at the first glance, appear to be a formidable undertaking, but the reality is much less alarming. As most people lunch and dine out occasionally, this lightens the cookery part of the work. Furthermore, it is always possible to get daintily-cooked cold dishes sent in from the catering department of one or other of the big stores, but this extravagant way of managing things should be the exception rather than the rule. In summer, of course, not only is the trouble of grate-cleaning little or nothing, but also the rooms get much less dirty than in winter.

As a rule the whole of the actual housework should be finished by eleven o'clock, except on the days when silver or brass ornaments may have to be cleaned, but it is best to do as much of the cooking for the whole day as is possible before lunch. This need not entail dining entirely and invariably off what Tom Sawyer describes as "old cold cannibal", for soups, curries, stews, rissoles, and pastry can be either completely cooked so that they only require rewarming, or prepared for cooking, hours before they are to be eaten. Even if a hot pudding is wanted for dinner, all the dry ingredients can be weighed out and put together ready for "wetting up". Large joints should, if possible, be avoided; they are unpleasant to handle and uninteresting to cook.

Washing up dishes need not be a repulsive process, provided that there is an ample supply of really hot, not tepid, water, and that soda or ammonia is added in fairly liberal proportions. That greasy abomination, a dish-cloth, should never be used. A little mop is quite as effectual, and as its user need not put her hands in the water, the latter may be nearly boiling, so that the grease can be removed with the minimum amount of unpleasantness.

Water, with a little soda in it, should be boiled in metal sauce-pans after use; they can then be cleaned in a few moments with the aid of

a stiff brush, sand, and soap. French fireproof earthenware and porcelain utensils, however, are nicer than metal ones for a lady-cook's use, as they are lighter to handle and easier to clean. Enamelled iron has some advantage when new, but when the enamel becomes cracked it is difficult to keep in nice order. A couple of steamers will be found invaluable. Not only is it much better to steam a pudding with buttered paper over it than to wrestle with a greasy pudding-cloth, but all kinds of things, from porridge to curry, can be rewarmed in a steamer with the smallest possible trouble.

The actual amount of time that a lady doing her own house-work can spare for other occupations and recreations depends on many things, but if breakfast is not later than 9, and lunch is at 1 o'clock, she should have from 2.30 to dinner-time free from household cares. If everything has been got ready in the morning, the preparation of the evening meal should not take more than half an hour, and the washing-up and "tidying up" afterwards ought to be done in from half an hour to three-quarters. Indeed it is not absolutely necessary that all the dinner-things should be washed up if she objects to late work. It is not advisable that the silver should be allowed to remain dirty overnight, but the crockery may be placed in a pan of water, with a lump of soda dissolved in it, and left until the morning. The kitchen should always be cleared before bedtime.

**Charwomen.**—The selection of a charwoman is rather an important point. The familiar person in a rusty crape bonnet who departs with a big and bulging brown-paper parcel under her cape is not desirable, although it must not be forgotten that the usual faults of this type of person, her gossiping propensities, her greed, and her tendency to appropriate kitchen stuff in the way of dripping, bread, and cold meat, are much less dangerous when she works directly under the eye of her employer, and has not a dupe or accomplice in the shape of a foolish or wasteful maid. It is often possible to get a respectable young married woman, formerly in service, who is willing to come in for a day's work each week, or the local branch of the Charity Organization Society can sometimes supply the name of a decent woman, although she is more likely to be of the ordinary charwoman class.

No one should be engaged who cannot refer to a former employer or to someone in a responsible position. If there is a flat porter, his wife will sometimes "come in to oblige", but this is apt to be regarded by her as an act of grace—a favour to be vouchsafed only to the most open-handed of the tenants.

The charwoman's day's work must, of course, be carefully planned out for her. She should thoroughly clean the range and sweep the flues before breakfast, proceeding afterwards to turn out the living-rooms. This will occupy all the morning. The afternoon must be devoted to cleaning the bath-room and the kitchen, scrubbing the larder shelves, polishing tins, and similar work. The mistress should, if possible, assist in getting the

rooms ready for sweeping; she ought in any case to dust and rearrange the ornaments.

**Advantages of Flat Life without a Servant.**—The advantages of dispensing with a servant are too obvious for it to be necessary to dwell on them. Yet only those who have actually tried the plan can realize to the full its economy. Not only are the maid's wages, from £12 to £18 a year at the lowest estimate, saved, as well as the cost of her board and washing, which cannot be put down at less than 10s. to 12s. a week, but the avoidance of waste and breakages means a further reduction of the household expenses. It may be said that first-rate servants neither waste nor break, but those who can afford high wages are not likely to be under the necessity of considering the plan suggested here.

Next to the economical advantages of housekeeping without servants comes, perhaps, its independence. Many people who would otherwise be able to indulge in frequent short holidays from home find the difficulty of "leaving the servant" almost insuperable. Often she objects to stay alone even in a flat; and it might be unwise to leave her to her own devices, while it is rarely possible to send her to her friends for frequently-recurring short periods. In a servantless establishment, the master and mistress need have no qualms on this score. They can go away for a night, a week, or a month, and enjoy their holiday without a thought for the house.

**Necessary Precautions.**—It is, of course, essential that the housekeeper who is her own maid-of-all-work should be able to cook, but if she has an ordinary amount of common-sense she can, with the aid of a really practical cookery-book, soon teach herself something more than the rudiments of the art.

Some pains should be taken to avoid unnecessary disfigurement of the hands. They should be wetted as seldom as possible, but when washed after doing kitchen-work they should be thoroughly dried, and a few drops of glycerine and rose-water should be rubbed into the skin. A slice of lemon should always be kept ready for use after peeling apples or potatoes, for both stain the fingers badly, and at night a good toilet cream should be well rubbed over hands and wrists.

As to the working-costume, a serge skirt made short enough to clear the ground, a flannel or cotton blouse with sleeves that will roll up easily, and a large bib apron that completely covers the skirt, will be found best. To slip on over a smarter gown, a big studio pinafore is an admirable garment, and it may be accompanied by a pair of detachable sleeves.

There is one thing against which the young and inexperienced housewife should be warned, namely, the tendency, one very hard to resist sometimes, to lose hold of the little refinements of life. Careless and untidy table-laying, with a sparse allowance of silver and cutlery, the use of the kitchen crockery "because it is easier to get at", lunch off a cup of tea and a bun, meals in the kitchen when alone "to save trouble"—all these, and

many other small slovenlinesses, are in the nature of things very apt to creep into households lacking servants. And unless their insidious temptations are resisted, a very miserable and uncomfortable state of things will be the inevitable result.



## SPRING-CLEANING.

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Just as spring-cleaning is a very necessary evil in every household, so also is it undoubtedly a nuisance to those charged with the responsibility. The extent, however, to which it becomes a nuisance depends entirely on the manner in which the work is carried out. If a system is decided upon beforehand, and rigidly adhered to, everything should be comparatively plain-sailing. The importance of working on a fixed plan cannot be too strongly impressed on the young housewife, for it is upon her that the supervision of this part of the household management naturally devolves. A haphazard way of commencing in one room and then going on to another before the first is finished, must above all things be avoided; general discomfort is the only result, and spring-cleaning becomes a "reign of terror".

**Extra Help.**—If only a modest establishment of one or two maids is maintained, extra help must be temporarily obtained. If a charwoman is to be employed, it is as well to determine beforehand what particular work she is to undertake, otherwise she will spend all her time over "odd jobs". This invariably means that several hours will be wasted, which will nevertheless have to be paid for.

**Best Time.**—The beginning of May is the best time to choose, as the weather is then more likely to remain fine—an important consideration, especially in regard to carpets, which require beating in the open air. If the children can be sent away at this time of the year, their absence during the house-cleaning will be found greatly to simplify matters.

**Method.**—Begin at the top of the house and work downwards. Take the opportunity that now occurs to destroy all unnecessary odds and ends that have accumulated during the past twelve months. Operations should therefore commence in the lumber-room. Empty all boxes, and having carefully sorted their contents, paint the insides of wooden trunks with turpentine. This will be found an effectual safeguard against moths. Brush and shake all extra bedding, clothes, and linen that may be stored here, and leave them to air in the sun as long as possible. Proceed in turn to the nursery, bedrooms, and bath-room. Afterwards take up the stair carpets. Next attend to drawing-room, dining-room, and library. Finish with the kitchen, scullery, and cellar. Leave the hall to the last.

As everything in daily use daily gathers dirt, thoroughness is essential; cleaning in haste always means repenting at leisure, *i.e.* for the ensuing twelve months. Do not attempt to attend to more than one room at a time. As each is reached in turn, empty it entirely of furniture, carpet,

and curtains. Collect all ornaments and knick-knacks on trays, and send them to be dusted and washed in another room. Take down pictures and brackets from the walls. Heavy pieces of furniture, such as pianos and sideboards, must sometimes be left in the room; when this is the case, cover them carefully with dust-sheets. The cleaning may then commence. The first thing to do is to shut the door and open the window—a rule sometimes reversed by inexperienced housewives. Next sweep the ceiling lightly with a clean soft broom. If whitewashing is necessary, it is best done now while the room is empty. Smoke marks are removed from the ceiling by washing with soda and water. When this has been done, go on to the walls.

### SPECIAL ROOMS.

To facilitate easy reference, it is best to take the more important contents of the house in alphabetical order. But first there are a few rooms which need special reference.

**Bedrooms.**—Put mattresses and bedding out to air for as long as possible, having first thoroughly brushed and beaten them, so as to remove as much dust as possible. The contents of the wardrobes should also be brushed, shaken, and put out to air. See also “Bedsteads”.

**Bath-room.**—If necessary, repaint the bath with bath enamel; be careful to see that it is perfectly dry before using again. Clean brass taps, and renovate woodwork in the manner afterwards described. If the taps or cistern require repairing, send for the plumber.

**Kitchen.**—Thoroughly scrub and scour all kitchen utensils, whether in use or not, and see that every drawer and cupboard is turned out and the contents sorted; servants are much given to storing up rubbish of every kind. Stains are removed from porcelain-lined sauce-pans by filling them with boiling water containing a table-spoonful of powdered borax. Take the opportunity of having the kitchen range overhauled and the sink examined. It is as well to have a man in to clean thoroughly the gas-stove, which in twelve months’ use accumulates an astonishing amount of dirt.

**Cellars and Store-rooms.**—Scrub all wood-work; also scrub the apple and vegetable bins, and leave them out in the sun to dry. Have the ceilings and walls lime-washed. When all is done, take an inventory of all linen, glass, china, and kitchen utensils. Compare with last year’s inventory, and renew what is necessary.

### THE CLEANING OF DIFFERENT ARTICLES.

Though the best methods of cleaning the various objects in a house are given in other sections, such as “Housemaid’s Duties” and “Cook’s Duties”, several may with advantage be mentioned here. They are arranged in alphabetical order.

**Alabaster Figures.**—Dissolve 1 oz. of borax in a quart of boiling water, and when it is cool wash the figures carefully with it, and dry them with a silk handkerchief. If they are badly stained, use a paste of quicklime and water, and let it remain on for a day; then wash it off with soap and water.

**Bedsteads.**—Wooden bedsteads require sponging with a solution of hot alum and water; iron ones should be wiped all over with a cloth damped with paraffin. When the oil dries the smell will disappear. Cover the slats with fresh brown paper, in order to prevent their marking the mattress.

**Benares and Moorish Trays.**—Mix some whitening with water to the consistency of London milk, and scrub it well in with a moderately hard brush; then run it clean under a tap, and wipe with a perfectly clean cloth. Set it before the fire; when very dry, polish it with a clean chamois leather. This recipe is excellent.

**Blinds.**—To clean holland or linen blinds, lay them out flat on a table and rub all over with dry bran, the crumb of a stale loaf, or flour.

**Boards, to Wash.**—Boil together for three hours 1 lb. soft soap, 1 lb. common soda, 1 lb. fuller's-earth, 1 gallon of water. Add about half a pint or rather less to every bucket of water.

**Brass Rods and Ornaments.**—Brass rods need rubbing with powdered rotten-stone and oil—a cloth is best,—and afterwards polishing with a leather. If much tarnished they should be rubbed with flock, or cotton waste, dipped in a solution of oxalic acid. Wipe perfectly dry, and polish with powdered whiting and wash-leather. Brass handles and ornaments are cleaned in the same way. Remember that oxalic acid is poisonous. It is as well, therefore, to wear gloves when using it.

**Brass-work.**—Lacquered and unlacquered brass-work require entirely different treatment. As a rule such things as bedstead ornaments, door-fittings, and modern fenders and fire-irons are lacquered, and should be merely washed occasionally with lukewarm soap-suds and rubbed gently with a wash-leather. When they get shabby they must be relacquered in the following way:—Soak or boil (if practicable) the articles in a strong solution of two parts washing-soda and one freshly-slaked lime to remove all trace of old lacquer and greasy matter. Then rinse in water and scour with silver-sand or with a wire "scratch-brush", rinse again, and dry. Next dip for a moment in diluted aqua fortis (about two parts water to one of strong nitric acid), and wash again with several changes of clean water; if the colour looks patchy the dipping in aquafortis and washings must be repeated. Then dry the articles in warm saw-dust, rub with a clean, soft duster to remove any finger-marks, and put on a stove or hot-plate until they are so warm that they can only just be held comfortably. Then apply the lacquer quickly and evenly all over with a piece of soft sponge, and set the articles aside to dry in a place free from dust.

Recipe for lacquer:—Best pale shellac, 360 grains; dragon's-blood, 60 grains; methyated spirit,  $\frac{1}{2}$  pint. Dissolve without heating, give an



occasional shake. Allow it to stand until it settles; pour off the clear portion for use, and keep in the dark.

Unlacquered brass can be cleaned with rotten-stone and oil, and polished with a leather and dry whiting, or, if a reddish tint is liked, with common rouge. Tarnish can be removed with vinegar or lemon-juice; if very bad, with oxalic acid or vitriol; but these are poisonous, and must be used, if at all, with the greatest caution. Chased or embossed unlacquered brass, such as Benares or Moorish trays, should be cleaned thus:—Rub all over with lemon-juice applied with a soft brush, wash off the acid immediately with very hot water, soap, and soda, wring another brush and rinse thoroughly; dry quickly with soft cloths, and polish with wash-leather.

**Bronzes, to Clean.**—Bronzes should be only dusted and polished with a good leather. Rinsing them in beer is sometimes recommended; they must then be put in a warm place to dry. But if they are regularly dusted and polished nothing more is required.

**Buhl Cabinets and Ormolu.**—First clean off the dust and then polish with a soft woollen cloth dipped in olive-oil.

**Cane and Wicker Chairs.**—To clean cane and wicker chairs squeeze the juice of two lemons into half a pail of hot water, wash the chairs with the mixture, and dry in the sun.

**Carpets.**—Send heavy and valuable carpets to professional cleaners. The compressed-air method is most efficacious. The approximate cost of this process is as follows:—

Brussels and tapestry	(thorough cleaning), 4d. per sq. yd.; 2d. (beating only).		
Kidderminster, Dutch, and druggets,	„	5d.	2d. „
Velvet and Wilton pile ...	„	6d.	4d. „
Turkey ... ..	„	1s.	4d. „
Oriental and Axminster ...	„	1s. to 1s. 6d.	4d. „
Underfelts ... ..	„	„	1½d. „
Tapestry and cloth curtains	... ..	from per pair,	1s.

Carpets treated at home should first be beaten. For this purpose double each across a stout clothes-line, leaving the ends just clear of the ground. After as much dust as possible has been removed, lay it on the ground and sweep it. To do this thoroughly, sprinkle the surface with fresh and slightly-damp tea-leaves; do not be economical of them, liberality in this respect will pay. Use a soft brush, and only touch the carpet lightly, brushing always the way of the pile. It is best to go first over the surface with a hand-brush made of cane bristles, sweeping the dust into a pan. If the carpet has no pile, work towards either end or to the centre; then go over the surface a second time with a long-handled soft broom.

**Carpets and Whitewash.**—Workmen often splash a good deal of white-wash about. To remove the spots, damp them with a mixture of a tea-spoonful of ammonia in one gallon of warm water. Another method is as follows:—Mix one pint of ox-gall—it must be fresh, otherwise it will leave an objectionable smell—with eight pints of warm soapy water, and apply with a clean scrubbing-brush. Then rub with a flannel dipped into a pail



of warm water—without any soap. Finish by wiping carefully with a dry cloth. When a carpet is being treated in this way, it is very apt to shrink; it should therefore be nailed down first.

**Carpets Faded.**—Sprinkle salt, slightly damped, on the surface, and brush with a carpet-broom. A second method is to dip a new mop into warm soap-suds, squeeze out most of the moisture, rub the mop into the surface, and go over the carpet again with a cloth dipped in warm water in which a little alum has been mixed.

**Carpets Grease-stained.**—Grease spots should be covered with powdered French chalk. After it has been scraped off carefully with a blunt knife, the carpet should be brushed with a clothes-brush. If necessary, use a second coat of the chalk. In this case, however, sprinkle underneath as well as on the top of the soiled surface. Leave it for twenty-four hours, and then brush hard. A small quantity of spirits of turpentine applied with a piece of flannel will have the same effect, and is perhaps a simpler method.

**Carpets Moth-eaten.**—When the moth has once appeared it is too late to resort to camphor, tobacco, or cedar; for all three are preventives, not cures. The best thing to do then is to lay a coarse towel damped with clean cold water on the carpet, and to press with a hot iron. As moths gather chiefly in corners, the carpet should be turned back at the edge, and the floor wiped with a hot solution of cayenne. The edges of the carpet should then be rubbed with a cloth wrung almost dry in the same mixture. Another well-recommended method consists in placing flock or cotton waste soaked in turpentine under the edges.

**Carpets Tar-stained.**—Tar-stains, which are sometimes caused by children, are best removed by covering the spots with grease, which the tar absorbs, and then washing off with soap and warm water, or by rubbing with benzine. Another method is to make a paste of boiling water in which fuller's-earth and magnesia have been mixed in equal quantities. When the paste has dried on the soiled surface, remove it with a stiff brush.

**Chamois Leather, to Wash.**—Wash the leather well in a strong lather of soap and water, and rinse it in hot water and afterwards in lukewarm water. Wring it well in a rough towel and dry it quickly in front of the fire, pulling it about and stretching it occasionally till it is quite soft and free from water.

**Curtains.**—Tapestry curtains can be cleaned for from 1s. a pair by the compressed-air process. Curtains done at home should be well brushed and shaken. Grease spots can be removed by applying benzine with a flannel rag. To restore faded colours, use the second method prescribed for carpets.

**Decanters and Water-bottles, to Clean.**—Fill them with warm water, add a table-spoonful of salt, and in an hour's time clean them thoroughly with a bottle-brush. Marks round the mouth of water-bottles may be removed with a piece of rag dipped in salt.

**Dish Covers.**—Use a soft rag dipped in paraffin, rubbing this again with finely-powdered whiting. Polish with a soft cloth.

**Fire-irons.**—To polish fire-irons, smear with a little paraffin-oil and then sprinkle with emery-powder. Brush off with an old clothes-brush, and polish with wash-leather. All steel-work can be treated in this manner. Rust will be prevented from forming if the surface of steel articles not in use is washed over with a paste composed of lime and oil, or if they are oiled and wrapped in paper before being put away.

**Floors.**—For floors, mix in a saucer three parts of fine sand and one part of lime; dip the scrubbing-brush into the mixture and use instead of soap. If the boards are very greasy, they should be covered in places with a coating of fuller's-earth moistened with boiling water. It should be left on for twenty-four hours before they are scoured as above directed. Soap should never be allowed to touch unpainted boards; its application is a great mistake, as the pores of the wood speedily become filled with a kind of glutinous matter which retains any dirt that may come into contact with it.

**Frying-pans.**—Frying-pans should be scoured out with salt immediately after use, and then wiped clean with a cloth. If black inside, rub over with a hard crust of bread. Finish off with water and a little cleansing-powder. A neglected frying-pan can be restored by filling it with cold water in which is a tea-spoonful of ammonia and a little soda, and letting it stand for some time. An omelet pan should never be washed. Wipe it with paper and polish with a cloth. If the bottom should "catch", put the pan on the fire with a little dripping in it, which when hot will dislodge the burnt particles.

**Furniture.**—Upholstered articles should be taken into the open air, and the dust expelled by beating them with the back of a clothes-brush. Cushions should be opened at the corners and a little camphor inserted, which will prevent moths from getting into them. The wood-work must then be attended to. Ink stains are removed by rubbing the spots with a clean cloth damped with oxalic acid, and then going over them again with another cloth and warm water. To remove mud stains, sponge simply with cold water and rub dry. When the wood-work has been carefully cleaned, it will require repolishing. For this purpose the following polish will be found useful—vinegar, sweet-oil, and spirits of turpentine mixed in equal proportions. Cork tightly and shake up in a bottle. Apply with a flannel, and then polish with a piece of old silk. Scratches in varnished wood-work may be removed by rubbing lightly with camphorated oil and soft flannel. If a French-polished table has been marked by carelessly placing a hot dish on it, apply a drop of linseed-oil to the place; polish with a soft cloth, and then rub in a little spirits of wine.

To re-stain various woods various processes are needed. In the case of mahogany, make a mixture of copal varnish and Indian red. When the correct shade has been obtained, apply with a soft brush. If the liquid thickens, thin it with benzine. In the case of oak, rub in with a cloth a little Sienna earth which has been moistened with linseed-oil.

**Furniture: Mahogany.**—First wash thoroughly with vinegar. Then

apply this polish, which renews the colour:—Into a pint of linseed-oil put four pennyworth of alkanet root and two pennyworth of rose-pink. Use an earthenware jar for the purpose, and let the mixture steep all night. Stir well in the morning, and rub the furniture all over with a rag dipped in it. Two hours later rub bright with linen rags or dusters.

**Furniture: Mahogany Tables.**—Polish with this mixture:—2 pints of vinegar,  $\frac{1}{4}$  pint of methylated spirits,  $\frac{1}{4}$  pint of linseed-oil. Apply with a very soft rag, and then rub off briskly with a soft duster. Use very little of the mixture, but go over the whole surface and rub well.

**Furniture, to Remove Indentations.**—Wet the indented place well with warm water, then take brown paper doubled five or six times and well soaked in water, and cover the bruises with it. Then apply to the paper a hot flat-iron until the moisture is evaporated. If necessary, repeat the operation till the surface is level.

**Furniture, to Remove Scratches.**—Spread a cloth well saturated with linseed-oil over the scratches. All furniture, whether painted or polished, should be wiped over with a flannel wrung very dry out of lukewarm water, and rubbed with soft cloth before applying the polish.

**Furniture (Painted) Polish.**—4 oz. methylated spirits, 3 drachms oil of almonds, 1 oz. orange shellac. Melt in warm water with a pinch of gum myrrh, apply sparingly and rub well in.

**Furniture Polish.**—(1) Cut  $\frac{1}{4}$  pound of bees'-wax into thin shavings. Put it into a jar in a cool oven with as much turpentine as will cover it, and let it remain all night. In the morning it will be reduced to a kind of jelly. Use very little at a time and much "elbow-grease".

(2)  $\frac{1}{4}$  pint linseed-oil,  $\frac{1}{4}$  pint vinegar,  $\frac{1}{2}$  oz. butter of antimony, and a bit of resin the size of a hazel-nut stirred together in a gentle heat.

(3)  $\frac{1}{2}$  pint spirits of wine, ditto gum sack, ditto gum sandarach, ditto gum benzoin, ditto gum mastic. One pennyworth of each gum to be put into a bottle with spirits of wine, kept by the fire till dissolved, then strained into another bottle and corked.

(4) Mix linseed-oil and vinegar, put in a bottle and shake before using. Rub on very little at a time with a piece of flannel. Polish briskly and quickly with two or three rubbers, and finish with an old silk handkerchief.

This polish is recommended, as it does not form a crust over the furniture, and polishes as well as removing stains and grease.

New furniture is very apt to "sweat", that is, show a dampness; it must be well rubbed with an old silk handkerchief.

**Grates.**—Black grates should be polished with ordinary black-lead, rubbed on with a soft brush. If the grates are steel, a little emery-powder mixed with one table-spoonful of sweet-oil and two of turpentine will be required. Smear the surface with the mixture and rub in with a piece of flannel, then polish with wash-leather.

**Ink Spots on Cloth or Carpet.**—If ink is spilled on the carpet or clothing, take up as much as possible with a tea-spoon; then wash the spot with sweet milk, using a sponge or soft cloth, and not rubbing, but dabbing



softly. Very little milk should be applied at a time. Continue the process till the milk is barely tinted, and then wash with cold water and dry with a cloth.

**Ivory, to Clean.**—Clean carved ivory with a paste composed of damp saw-dust and a few drops of lemon-juice. Lay on thickly, let dry, and then remove with a hard brush.

**Japanned Trays.**—Wash with a sponge moistened with warm (not hot) water and white curd soap. When they are dry sprinkle with flour, leave for an hour, and then rub with a soft dry duster or piece of old silk. Papier-maché should be cleaned in the same way, but without any soap.

**Kettles.**—Crust or fur inside a kettle may be partly prevented by keeping in the kettle a well-washed marble, or oyster shell, or an "octopus". If the kettle is badly furred fill up with water, to every quart adding a drachm of sal ammoniac. It is a good plan to boil out the kettle once a week with soft water.

**Lacquered Ornaments.**—If ornaments are lacquered, soak them for ten minutes in a pan containing two parts water, one part aqua fortis, and six parts spirits of salt. A dark deposit will then form on the surface; it can be washed off with hot water. Dry in hot saw-dust. A less troublesome, though less effective, method is that of simply boiling the article in hot soda and water.

**Lamps.**—In cleaning lamps attend to each part separately. Wash the oil-receiver and burner in strong soda and water. The stand should be first rubbed over with a flannel slightly moistened in the paraffin, and then polished with a leather. Wash the chimneys in warm water containing a tea-spoonful of powdered ammonia and a small lump of soda. When clean, dip in cold water, wipe dry, and polish with an old silk handkerchief.

**Linoleum.**—Sweep linoleum first with a soft broom, then wash with warm water, and wipe dry with a cloth. Do not use a flannel, soap, or hot water. Faded colours are restored by rubbing in a small quantity of turpentine and linseed-oil. If the linoleum is very dull, a little vaseline, well rubbed in with a rag, will be found effective.

**Linoleum, to Clean.**—Wash with lukewarm soap and water, and dry with soft cloths. Polish with bees'-wax and turpentine. At regular intervals—about once in six weeks if the waxing is done weekly—rub all over with a little paraffin applied with a pad of soft rags to remove all trace of caked wax and freshen the surface.

**Marble.**—To clean marble, make a paste of two parts washing-soda, one part powdered pumice-stone, and one part powdered chalk and a little water. Cover the surface of the marble with it; leave it twenty-four hours to dry, and rub off with a cloth. If any stains remain, apply lemon-juice, and about a quarter of an hour later rub it off with a cloth.

**Marble.**—Wash with soap and water, and afterwards rub with a soft cloth and some sweet-oil to give the final polish.

If the marble is in a really bad state try this mixture:—Pound well



chalk, pumice-stone, and common soda, and sift through a fine sieve; then mix with enough water to make a paste. When stirred quite smooth rub it over the marble; leave it on for a few hours, and then wash it off with a soap lather and polish with a soft rag and oil.

Marble can be washed with a soft rag and soap and water, and wiped dry. Stains can be taken out with sand-soap or pumice-stone; marble-workers use pumice-stone. The slightest bit of acid on marble eats into it at once. To remove a coating of grease, make a strong solution of washing-soda thickened with fuller's-earth, and let the mixture stand on for a day or two.

**Marble (Black).**—Clean black marble with a paste made as follows:—Mix with water  $\frac{1}{2}$  oz. of finely powdered sifted pumice-stone, an equal quantity of powdered and sifted lime, and 1 oz. carbonate of soda; apply with an old rag. Wash it off with soap and water, and polish with a dry soft duster or leather. Boiled linseed-oil rubbed on with flannel is also good.

**Marble (White) Fenders.**—Mix well together 2 oz. of potash, 4 oz. of whiting, and two squares of yellow soap; cut in small pieces; put all into a small sauce-pan, and boil for a quarter of an hour. Apply with a large brush to the marble, leave it for a day, then wash off carefully.

**Matting.**—When made of any kind of straw or grass, matting should be cleaned with a crash cloth dipped in strong salt and water; it should be wiped dry immediately afterwards. The salt prevents the matting from turning yellow.

**Mildew, to Remove.**—Moisten the spot with clean water; apply a thick coating of Castile soap mixed with chalk scrapings; rub with end of finger, and wash off.

**Mirrors.**—Apply methylated spirits with a sponge; dust over the glass with the finest sifted whiting, rub it off with a clean linen rag, and polish with a leather or an old silk handkerchief.

Or add to  $\frac{1}{2}$  pint of boiling water 3 table-spoonfuls of vinegar, and a piece of chalk weighing about 2 oz.; pour off the milky fluid, and strain before the chalk has altogether dissolved. Smear this liquid all over the mirror; when half-dry, rub with linen rag very quickly.

**Mirrors.**—Mirrors should be rubbed with chamois-leather or tissue-paper (not newspaper). Finely-powdered whiting or cigar-ash rubbed on with a silk handkerchief will polish the surface. Fly-spots are removed by a sponge moistened with spirits of wine.

**Oak Wood-work.**—Furniture in carved oak, or the oak wainscot and doors in old houses are much improved in appearance by being washed with warm beer, and then treated with this mixture:—Boil in 2 quarts of beer a piece of bees'-wax about as large as a walnut, and a heaped table-spoonful of Demerara sugar. When both are dissolved, and the liquid well mixed, apply it to the oak with a large brush, and when the oak is dry, polish it with dusters or old rags.

**Paint.**—An excellent thing is sugar-soap used by painters; dissolve

6 oz. of the soap (which is in a powder) in a bucketful of water, dissolved in the ordinary way.

**Paint, to Remove from Glass.**—Use strong vinegar very hot, and a solution of oxalic acid, or a strong solution of soda.

**Paint, to Remove the Smell of.**—The simplest way to get rid of the smell of paint is to open all doors and windows. If time is an object, burn a few handfuls of juniper berries on a charcoal fire in the middle of the room, in the same way and with the same precautions as in disinfecting with burning sulphur. Windows and doors must be stopped up. After twenty-four hours the smell will be gone, and no injury will have been done by the fumes. Hay sprinkled with a little chloride of lime and left for one hour in the room is also an efficacious remedy. Or place an open vessel full of water in the room; a film will cover the water, and the smell will diminish.

**Paint, Unvarnished.**—Apply whiting with a flannel which has been dipped in clean water and wrung nearly dry. Dash well afterwards with clean water and rub dry with a soft cloth; wash and dry only a small piece at a time.

**Picture-frames.**—To clean gilt picture-frames, dissolve a small quantity of flour of sulphur in a pint of cold water, taking care not to make the water too yellow. Then boil four onions in the liquid. Strain quickly, and, when cold, apply with a soft brush. The gold-paint as sold in colourmen's shops is also very efficacious and easily used. If the frame be occasionally sponged with water in which onions or garlic have been boiled, the gilding will be preserved. When the frame is in fairly good condition, wiping it in cotton waste dipped in liquid ammonia will be found effective.

In the case of glass frames, if possible first remove the pictures, otherwise only one side of the glass can be cleaned. Damp the surface with ammonia-water, and rub with wash-leather. To polish, use an old silk handkerchief. Stains on the glass are best removed by sponging with a mixture of salt dissolved in three times as much cold water. A brilliant polish can be obtained by rubbing in a little dry whiting with a woollen cloth. On no account must soap be used, or the glass will be dulled, and grease and dirt will be gathered.

**Picture-frames (Gilt).**—White of egg gently rubbed on with a feather will remove all specks of dust and fly-marks. If the frames are very dirty they must be rubbed all over with spirits of wine, and then washed with soap. Gilt frames of every description require the greatest care, and after a thorough dusting with a feather-brush should be merely sponged with a very little turpentine, not too wet, but moist enough to remove the dirt and fly-marks.

**Stone Steps, to Clean.**—If they are good, wash with hot water, and then hearth-stone them. Grease can be removed by pouring hot soda and water over the spots, and then covering them with a paste of fuller's-earth and boiling water, which should be left on all night. If the steps are

green, wash with  $\frac{1}{2}$  lb. of soda, and  $\frac{1}{4}$  lb. of chloride of lime in a quart of boiling water. The greenness will gradually disappear.

**Tiles in Hall, to Clean.**—Once a week wash the tiles well with soap and water, and about every three weeks rub them with a flannel dipped in linseed-oil. Some use milk and others sand and olive-oil, but linseed-oil alone is best.

**Venetian Blinds.**—Let down the blinds, secure the cord to its hook at the side, and untie the knots at the bottom of the blind. Slip out the thin laths one by one, but be careful to leave the two cords hanging very straight. In this way remove the whole blind except the top of the framework, and the thick lath at the very bottom. The latter can be removed by taking out the nails at the bottom of the webbing; but this is quite unnecessary, for it can easily be washed as it is. Wipe the webbing and cords with a damp cloth; place the laths singly on a table, and wash them with soap and water, using a soft brush. Dry them thoroughly and restore to their places, one by one; re-thread the cord and knot firmly. If the laths have been repainted, be sure that they are quite dry before re-threading them. If a new cord is required, sew the end of it on to the old end, and by this means pull the new piece over the rollers. When it is in place, cut off the old and fasten the new in its stead, afterwards threading the laths.

**Wall-paper.**—The method of cleaning wall-paper with bread is as follows:—Take a white loaf quite a week old, and divide it into convenient pieces. Begin at the top of the paper and wipe downwards lightly, using the crust merely as a handle. Do not wipe crosswise or upwards. The dirt and crumbs will fall together. After going all round the upper part of the room once, begin again a little above the bottom of the strip already done and proceed in the same manner. Wipe very lightly, or the dirt will be rubbed in and not off.

**Walls.**—If the walls are painted, sponge with tepid water. If papered, do not damp them, but merely sweep lightly with a dry duster fastened on a broom. Rubbing with stale bread or a small bag of wheat-bran will remove any dirt left after sweeping.

**Windows.**—Sponge window frames and sashes with warm water and soda. To remove spots on the glass, apply cold water and soda with a piece of sponge, and rub with a dry rag. Finish by polishing with whiting and chamois-leather.

**In conclusion,** remember that “spring-cleaning” is not meant to take the place of the daily and weekly household cleaning; its purpose is to particularly attend to such matters as can only be conveniently seen to at this season, such as painting, paper-hanging, whitewashing, carpet-cleaning, &c. Even in the best-regulated households dirt gathers in a most unaccountable manner in nooks and corners sheltered by pieces of heavy furniture. It is only when they are removed and the carpets taken up that such accumulations can be got rid of. Finally, a word of warning to the young housewife, not to go to the other extreme and overdo things

may here be appropriate. Perpetual cleaning and upsetting the rooms puts everyone out to no purpose. Every woman should be proud of her home, and take a delight in keeping her household goods in order. She should not, however, make such an idol of her house as to spend time in cleaning and polishing when she ought to be resting or taking exercise in the open air. Making one's self miserable over every scratch and spot on the furniture will only result in an infinitely worse calamity—premature wrinkles. Things cannot last for ever, and a wife's health and happiness are a thousand times more important to herself and her husband than all the pots and pans and polished surfaces in the world.



## HOUSEHOLD ECONOMY.

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**Mistress and Servant.**—The mistress of the house has it in her power to institute and regulate the thousand-and-one economies which are of such vital importance in keeping down household expenses. Her servants will take their cue from her, and if she has been so fortunate as to secure those who are naturally thrifty, she will have the satisfaction of seeing her precepts carried out with alacrity, while the wasteful maid will not dare to question the orders of a watchful mistress who practises what she enjoins on others, and insists on obedience. One form of economy consists in the actual saving which it is possible to effect by the exercise of common-sense precautions, as exemplified in the purchase of soap in large quantities in order that it may harden before use. The other equally important but more commonly neglected method of economizing is the utilization of such waste products as paper, ashes, &c.

A prudent mistress will supervise the various departments of the household, with a view to keeping a check upon her staff, and thereby repressing any apparent tendency to extravagance through carelessness, thoughtlessness, or wilfulness on their part.

**Mistress and Tradesman.**—It is also necessary to study economy in dealing with the various tradesmen who supply goods to the household. The payment of cash at the time of purchase constitutes one means of effecting a saving, and is far preferable to the running up of bills. Where the latter system is unavoidable it is advisable to verify all accounts before settlement, as mistakes are easily made. All goods supplied should be weighed on arrival, to make sure that the amount sent corresponds with the order given. A thorough understanding between mistress and tradesman will ensure satisfactory supplies at reasonable prices, but if the shopkeepers are allowed a free hand in the matter, expenses may be proportionately heavy. (This branch of the subject is more fully treated under "Mistress's Duties".)

**Lighting.**—The lighting of the house may easily become a source of extravagance. To obviate this it is necessary in the first instance to make a careful investigation of all pipes and fittings, in order that there may be no waste through leakage of gas, which, besides costing money, is highly deleterious, even small quantities contaminating the atmosphere. The meter must also be in working order, registering accurately the amount of gas consumed. The mistress should make herself acquainted with the

method of reading the dial, so as to be able to compare the rates of burning at different seasons of the year.

A want of discretion is often shown in the use of the various gas jets and burners, much being burned when little would serve the purpose. It is advisable therefore to see that no waste is occasioned by the repeated use of a jet turned on full when the room is unoccupied. Let the mistress systematically set the example of *economy* in this direction by turning down the lights when they are too high, and also by not allowing lighting up before it is necessary; her servants will then insensibly adopt these habits, which will soon become mechanical.

**Fuel.**—The waste of fuel is sure to be considerable unless care be exercised. Coal should be stocked in the summer when prices are low, and coke should be purchased to be mixed with it for kitchen use. Careful tending of fires goes a long way towards making the supply of coal last, whereas indiscriminate poking to break lumps, and loading the grate with more coal than is necessary, will empty the scuttle with alarming rapidity. Fine coal known as “slack” is very useful in backing up a fire which is to be kept in for some time, and if a lump be placed in the front part of the grate on some red-hot cinders, the back part being filled with damped “slack”, the fire, if undisturbed, will last for hours and will give out a good heat.

Firewood, though cheap, is used far too freely by servants, who are given to employing as much again as is necessary, and are fond of replenishing a neglected fire by lavish use of it. They should be made to understand that a certain supply is to last a stated time, and the rule should be relaxed only in exceptional circumstances. Fire-lighters are cheaper than wood in London and go farther, but should be allotted in a similar way.

**Food.**—It is not true economy to buy the cheapest foods; they usually cost most in the long run. For example, inferior sugar will not sweeten to the same extent as sugar of better quality; therefore more of the article has to be used. And so with other things. Groceries should be bought in large quantities, and stored in a dry place. Biscuits are considerably cheaper when bought by the tin than when bought by the pound, and dried fruit may be obtained to much better advantage in bulk when it first arrives and is in prime condition. A chest of tea will prove a very profitable investment, provided it is well looked after. Bacon can be bought very cheaply by taking a side at a time. Soap of every kind is not so dear when purchased by the hundredweight, and the longer it is kept before using, the farther it will go, if it be cut up into convenient sizes while soft and stored in a dry place to harden. Good fancy soap for toilet use may also be bought at a reduction by taking a considerable quantity. Of course it must not be forgotten that large purchases can seldom be made by persons with small incomes, and there is one drawback attending them, a tendency to use more than is absolutely necessary. This, however, can easily be checked by a careful housewife.

**Kitchen Economy.**—In a well-managed household nothing need be wasted. A use of one kind or another can be found for every so-called waste product, thereby turning it to profitable account. Where the family consists of several persons there is even more scope than in a small household for practising this method of economy in every department.

The economical cook is a veritable treasure, for she can concoct excellent dishes out of odds and ends that would otherwise be wasted. The liquor in which ham, bacon, or meat has been boiled forms the foundation of good soup. For the same purpose may be used the water in which vegetables, especially peas, have been boiled; it contains valuable natural salts and a large proportion of nutritive matter. It is a common mistake to consider this poisonous, and to throw it away. The water in which fish has been boiled may be used instead of milk or water for the accompanying sauce. Fish bones and skin form the base of a nourishing soup, while trimmings of meat, bacon rind, shank-bones of mutton, and other bones, well bruised, are all very useful ingredients of what is known as “stock”. The giblets of poultry should also be preserved either for the contents of a pie or for soup, and the carcasses of game, turkeys, fowls, ducks, and geese are valuable factors in the foundation of delicious soup, which is in itself an additional economy in the menu, by reducing the necessity for a substantial meat course.

Crusts and pieces of stale bread may be utilized for puddings, or when dried, grated, and powdered may be fried or sifted over a piece of boiled ham or bacon after the removal of the rind. Apple-peel, cores, and pips in any quantity may be covered with water, and boiled with the addition of sugar to form a jam for nursery or kitchen use. Potato parings, if well dried, are very useful in rekindling a fire, and dried orange-peel, when burnt, gives off a pleasant fragrance. The pips of oranges, if covered with water and allowed to stand a few hours, will give a gelatinous substance which improves the flavour of marmalade if added during the boiling. Fruit-stones and nut-shells are also useful as fire-lighters, if dried and placed in a tin or bag. The oil they contain makes them burn with brilliancy, and an expiring fire is soon revived by their use. The remaining portions of lemons from which the juice has been extracted are invaluable for cleaning Indian and other brass ornaments. The outer coarse portions of celery stalks may be blanched in cold water, and then scraped and stewed, or used in soups. Odds and ends of fat should be rendered down by boiling, and clarified for use.

**Laundry Economy.**—Soap-suds should be saved till cold for garden use, as they form an excellent dressing for the soil. They are especially good for roses, and if applied through a syringe will soon rid them of insect pests. Starch when made with cold water should be allowed to stand after use, the water being poured off when the sediment has settled at the bottom of the basin. The starch will then harden, and may be used again. All the little scraps of soap can be converted into a soap jelly for washing woollen articles and flannels, or into fresh cakes of soap. The odds and



ends of toilet soap should be collected and placed in a jar till there is a sufficient quantity, when they may be dissolved in an old sauce-pan over the fire, and, on cooling, remoulded into balls for use. A good household cleansing mixture may be made by half-filling a jar with water, and putting therein a little soda and every little remnant of mottled, yellow, soft, powdered soap or soap jelly. If allowed to stand, more ingredients being added as they come to hand, it forms a good mixture for scrubbing, and may even be used for washing coarse aprons and kitchen dusters, but not for ordinary clothes.

**Linen.**—The mistress of the house will find her clothing last longer and retain its freshness longer if she is careful to bestow on it the attention it needs in the way of brushing and repairing. She should also preserve it from contact with dirt or grease by using a linen apron and sleeves when she is engaged in household duties; when put away it should be carefully folded or hung, so that it does not become creased. Under-garments should be worn in rotation, so that each receives equal wear and tear, and several pairs of boots and shoes should be used alternately.

It is more economical to buy calico by the piece, when a considerable reduction is made, and this is particularly worth attention when there is a large quantity of underclothing or household linen to be made at home. A large piece of dress material also can be cut to advantage where several individuals are to be clothed alike.

Old linen should be saved for repairs unless it is too much worn, and in that case it should be put by for possible illness, when it will be found a great boon, particularly in typhoid or infectious cases. Table-cloths that are past mending can often be cut up for tray-cloths, or serviettes, or slips for the sideboard, and these in their turn will yield small pieces which can be used for the centres of doyleys. Sheets that have been turned and are of no further use for bed-clothing may be used as dust-sheets for a time, and later will form odd cloths for household use. Towels when worn in the centre are still often good at the ends, and if cut in two, trimmed, and hemmed make good wash-cloths, dish-cloths, and rubbers. Counterpanes will also come in for cots and cribs, and if somewhat small may be improved by the addition of a knitted edging or fringe.

**Clothing.**—Cast-off clothing may be utilized in various ways. If of good quality and little the worse for wear, it may be sold to a respectable firm of dealers in second-hand goods, but it is inadvisable to treat with small buyers who will offer very little. In these days of sewing-machines and paper-patterns a little ingenuity combined with a slight outlay will often suffice to remodel old garments and give them a fresh lease of life. Straw hats can be dyed and retrimmed at trifling cost and with marvellous effect. Their crowns can be covered with silk, satin, or other suitable material, thereby entirely altering the aspect of the whole. Feathers can be washed, curled, or dyed, with very little trouble. Ribbons, instead of being consigned to the flames, may be washed, dyed, and renovated by ironing, so that they are equal to new. Gloves that are discarded after



several cleansings, will still be useful when dirty work has to be done. Old white or light kid gloves should have the tips cut off for use when a wounded finger requires a cover; the remaining portions will serve to protect the hands in winter when chilblains and chapped sores are unpleasantly conspicuous. Woollen socks and stockings may be re-footed again and again, and, having served their time will, if cut up along the seam and stitched together in twos or threes, make admirable floor-cloths for washing stone floors and steps. In smaller portions they will be found useful in cleaning brass taps, stair-rods, and bright ware in general. Old handkerchiefs are useful in case of accidents. Silk neckties and scarves will make pretty patchwork cushion-covers, tea-cosies, and kettle-holders, when the soiled or worn portions are removed, and the remaining parts are cut up, suitably mounted, and backed. Old body-linen may be stored for possible cases of sickness. Print shirts and skirts that have had their day will make serviceable dusters, if cut up into suitable sizes and hemmed. The skirts of the dresses may be washed, shortened, pressed, and adapted for underskirts. Men's cloth garments may be washed, and cut into pieces, which, when sewn to a stout canvas-backing, will make strong rugs for the kitchen and odd rooms. Woollen underwear in the form of combination garments may, when badly shrunk, be cut in half, a band being inserted at the waist to remedy the shortness produced by the shrinkage. After all possible use has been made of them for wearing purposes, they can be cut up, and will prove very useful as rubbers for cleaning purposes, especially at spring-cleaning, when so many are needed. All buttons should be removed, and carefully saved in a box devoted to that purpose.

**Other Small Economies.**—There are numerous other items which should have their place in home economy. Though trifling in themselves they effect a considerable saving in the aggregate. For instance, there is seldom any need to buy string if a bag or a box is always at hand to receive the pieces taken off parcels. It should be carefully wound into little skeins, otherwise, being in a tangled state, it will only be a source of annoyance when it is wanted in a hurry.

The waste-paper that in so many households is burnt or thrown into the dust-bin may be saved and sold to a respectable dealer at the end of the year. Unless it is carefully sorted, however, it is likely to fetch very little. Old letters and envelopes, white paper and cards, should be torn up in small pieces daily, and put in a basket, the contents being transferred every week to a sack. Newspapers, circulars, and common paper should be kept separate. It is never worth while to pay for the carriage of such collections, but in cities large dealers will call for the waste and return the sack. The prices paid range from a halfpenny a pound, white paper fetching rather more. If the proceeds do no more than equal the price of two or three pairs of gloves, the experiment is worth a trial in households where much paper accumulates. Paper, being a non-conductor of heat, is also of great use for wrapping round all exposed pipes likely to be affected by frost in winter. Straw that has served for packing goods sent to the

house may be employed for the same purpose, as also may the straw-cases of wine bottles.

Brown paper should always be carefully retained. The finer and better pieces should be folded and placed in a drawer or cupboard for occasions when it is needed to wrap round parcels that are to be sent away. The stouter remnants make a serviceable substance to place under carpets, and so increase their durability. Paper bags from the confectioners may be smoothed out, cut into rounds, and when brushed over with white of egg make excellent covers for the pots in which home-made jam is placed,



Fig. 298.

doing away with the awkward operation of tying down. Unused half-sheets of letter-paper and the backs of envelopes are very useful as memorandum slips. Old newspapers are also serviceable in cleaning windows and mirrors.

Wooden meat-skewers should never be thrown away, as they will be of great assistance in removing the dirt from crevices of furniture wood-work at cleaning times. Corks are often needed. They can also be cut up for decorating plain wooden picture-frames, thereby providing employment for nimble fingers on wet days.

Odd pieces of linoleum make good mats for sauce-pans and plants, while pieces of carpet may be finished off at each end with fringe, and used as rugs. Cinders must be saved for use again as fuel, while the sifted dust can be made use of in the garden. Fine gray ashes clean tinware excellently. Cigar-ash may be added to the soil for plants in pots. Empty tins of good size and shape may be brightened with metal polish, or enamelled, and will be useful in the store-cupboard. They may also be decorated in various ways, according to the ingenuity of the mistress of the house, and made into ornamental holders for flower-pots (fig. 298). Chippings of cork, rice,

tapioca, ferns, and leaves can all be used for the purpose of ornamenting them. Tins are also useful for church decoration at festival times, to hold flowers; and when travelling, to hold sponges and toilet necessities.

Packing-cases may be turned to good account in various ways. The larger sorts can be made, by judicious carpentry, to form such articles of furniture as music-cabinets, escritoirs, book-shelves, ottomans, and cup-boards to suit the needs of the household. Rough boxes, not needed, can be chopped up, and will form good material for lighting fires. Card-

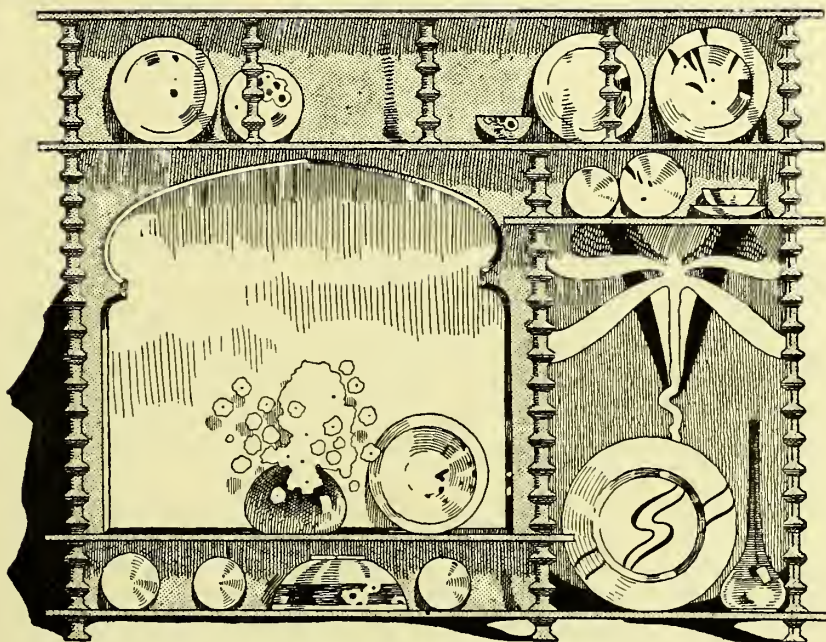


Fig. 299.—Overmantel, with Pillars of Cotton-reels.

boxes of all sizes should be stored in a dry place when emptied of their contents. One is often glad of them when it is desired to send flowers or other articles by post, and pieces of cardboard are often in request for various purposes.

Empty cotton-reels should be collected. Those of large size, when covered and padded, may be screwed to the floor to prevent doors from being pushed too far back. The smaller ones may be threaded on wire, enamelled or stained, and used with a shelf or two of plain wood to form small book-shelves or cabinets for bric-à-brac, or in the shape of a novel overmantel (fig. 299). A bag of empty reels will also keep small children amused for a long while.

**Hawkers and Gypsies.**—It is extremely desirable to prevent hawkers from hanging round the kitchen offices and grounds of either a town or a country house. They are very ready with all sorts of excuses and offers, as a pretext for begging, borrowing, or stealing whatever they can lay



their hands on, and servants may be tempted to reserve articles, and often to purloin them, in order to do business with these glib-tongued gentry, to say nothing of wasting valuable time during their visits. Where true economy is persistently practised there is no excuse for the presence of a hawker, and orders should be given that all of them are to be instantly dismissed with a decisive "No". A species of freemasonry exists among them whereby they inform each other of their success or failure in this or that neighbourhood, so that if they are persistently discouraged, the news of their treatment will soon spread, and in a short time they will be conspicuous by their absence. The presence of a good watch-dog will be found valuable, both as a deterrent, and also in cases where a maid-servant's civil negative is ineffectual, and the master of the house is not at hand to take prompt action.

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### SALES.

The periodical sales held throughout the country offer many opportunities of securing what are termed "bargains". They usually take place during the months of January and July, when winter and summer seasons are on the wane. Remnant sales are also held at intervals, and occasional sales of bankrupt and salvage stock are to be met with which are characterized by low prices.

In order to benefit to the full extent by purchases at sales, it is necessary to resist the temptation to buy indiscriminately whatever takes the fancy, simply because it is "so very cheap". Flimsy goods which will spoil with the first shower, and anything of a loud, showy pattern which will render the wearer conspicuous, should be avoided. Rich materials of this type are often considerably reduced at sales, and anyone who is rash enough to make such a purchase will repent the act long before the dress or mantle is worn out. No badly damaged goods are worth having even at a very low price.

Occasionally, however, a small rent in a counterpane or a tiny spot on a pair of gloves will compel the shopkeeper to lower the price, and as these are trifling defects which do not seriously affect the wearing qualities, they often offer a chance of a good bargain.

Weather plays a leading part in determining sale prices. A mild winter causes a glut of furs and thick materials, and many a bargain may be secured in January at drapery and outfitting establishments of good standing, particularly if the intending purchaser is careful to avoid extremes of fashion. She can invest in a cape, mantle, or jacket which will do duty not only till spring, but also in the following winter. It is advisable to wait till the January sales in order to economize in this way. Blankets and eider-down quilts are all very much reduced in price at the close of the winter season, and advantage should be taken of this fact to replenish the household stock when necessary. Similarly, a late summer is productive



of large quantities of light and thin materials for sale at clearance prices in July, and this is the time to secure the material with which to make blouses, skirts, and costumes for parties and dances during the coming winter. Trimmings may be bought at very small cost at this time of the year, while the home milliner can secure her shapes both trimmed and untrimmed, the latter often for a ridiculously trifling sum. Artificial flowers and fancy ribbons will also be worth purchasing, particularly where there are girls in the family, and lace, gloves, and stockings are all worthy of attention. Soiled goods which have been reduced are worth buying if they are washable, but soiled finery is dear at any price. Salvage stock, though useless if burned or scorched, is usually satisfactory when it has only suffered from water. Bargains are to be made at special sales due to impending demolition of premises. The shopkeeper will then often reduce his goods to a considerable extent or meet his customer half-way under certain circumstances. All these points are worth remembering, when there is a young family to be clothed and fed on a moderate income.

Fashion exercises a dominant sway over the demand for certain classes of goods, which therefore command a high price so long as the demand lasts. Directly they are out of fashion the price begins to drop, and the following season sees them offered at very low rates. For instance, the size in sleeve or the shape of the skirt will mark a garment as being fashionable or otherwise. While fashionable it may cost 35s. or 2 guineas, but it may be bought for 5s. twelve or eighteen months later, when, if extremes of fashion are avoided, a little alteration and adjustment will often transform it into a perfectly wearable article not conspicuous by its out-of-date appearance. Again, one year certain materials or colours are in demand, whereas the next year they will be within reach of a modest purse because they have been superseded by others. Large firms who are glad to effect a clearance of former seasons' patterns will usually allow a very considerable reduction on this class of goods, whether it consists of lace or muslin curtains, wall-papers, cushions, ornaments, or other household furniture.

Travellers' samples may often be bought cheaply, and are in most cases worth buying, especially when they can be easily cleaned or washed. Odd lengths of muslin can be utilized for short curtains, while remnants of silk or satin can easily be turned to account by clever fingers. It is always best to shop on the first or second day of a sale, before the goods have been tumbled and creased, and before the bargains have been appropriated. In spite of all that is sometimes said about the follies of bargain hunters, there is no doubt that many economies are brought by means of these sales within the reach of the woman who can judge coolly and select with discrimination.

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## THE PREVENTION OR DESTRUCTION OF VERMIN.

Noxious insects can be kept away much more easily than they can be expelled; indeed, when once they have established themselves in a house, it is almost impossible to get rid of them.

**Moths.**—Moths lay their eggs in furs, clothes, and carpets, and the larvæ or caterpillars, after being hatched, eat their way through the texture, finally making cocoons, from which they emerge after a time as perfect insects. Whenever one of them is observed indoors it should be destroyed, so that it may not have a chance of depositing its eggs. Unfortunately bare surfaces on furs and woollen materials are often the first indication that a moth has taken up its abode there. All articles that are likely to attract these insects should, therefore, be well brushed at frequent intervals.

Whenever it is necessary to pack things away for any length of time, the storing should be done carefully and not in haphazard fashion. They should first be well cleaned and aired, any furs being combed as well, and then packed in freshly-printed paper with a liberal dusting of pyrethrum powder.

**Black-beetles.**—This is the popular name for cockroaches. It is a misnomer, as the insect is neither black nor a beetle. The presence of cockroaches in a house may be easily detected, even when they are not visible, by the peculiar and offensive odour they give out. They are generally confined to the kitchen, as warmth is necessary to their comfortable existence, but they are apt to appear wherever there is a fire kept regularly. The powders and traps sold to eradicate them are innumerable, but two old-fashioned remedies are as good as any. The first is to lay strips of freshly cut cucumber-peel about the room that is most infested by the cockroaches. If this is done overnight it has the effect of stupefying them, when they may easily be swept up and destroyed in the morning. The other method is to lay several saucers filled with a mixture of stale beer and sugar about the floor. In order that the cockroaches may be able to get at the contents easily, two or three pieces of flat wood should be placed sloping from the rim of the saucer to the floor.

A very efficacious powder—which must, however, be used with the utmost care, as it is a most deadly poison to all living creatures—is made after the following prescription:—Pyrethrum powder, 8 ozs.; strong snuff, 8 ozs.; corrosive sublimate, 2 drs.; white arsenic,  $\frac{1}{2}$  oz.; and cayenne pepper, 2 ozs.

The spot where the powder lies must be marked, so that it may be well swept next morning and the powder collected in a dust-pan and burnt with the bodies of the cockroaches that have fallen victims.

**Flies.**—Flies are a terrible nuisance, spotting and rendering unsightly all the mirrors and the gold frames of pictures with which they come into contact. They do not confine themselves to one room or one floor, but

swarm all over a house. The simplest and best remedy for this pest is the sticky papers to be purchased at nearly all oil-shops and grocers. They, however, are only suitable in such places as kitchens; for drawing-rooms and dining-rooms some other method must be chosen. A very neat and efficacious way of reducing the number of flies is to procure three or four wide-mouthed vases and a piece of white cardboard cut to fit over the mouth of each and with a circular aperture in the centre. The vases should be almost filled with soap-suds, and the cardboard, smeared with treacle, should be placed on top, sticky side downwards. This method is nearly as good as the ordinary fly-paper, and is in no way objectionable.

**Fleas and Bugs.**—Bugs are supposed to have been quite unknown in this country until after the great fire of 1666. They insinuate themselves into the most minute crevices; they get into the paper on the walls, under the skirting, between the slats and up into the screw knobs of a bedstead—in fact wherever there is a crack or niche for them to squeeze into. When they appear, the only thing to do is to scrub the room out, take the bedstead down and wash it in boiling soda-water in the garden, remove all articles likely to be damaged, and then fumigate with sulphur. The grate-register must be shut, and paper pasted all round the window and across the junction of the two sashes; the door must be treated in the same manner. All this must be done before the sulphur is lighted. Some writers recommend white-lead and sublimate of mercury pressed into the crevices of the bedstead and other places likely to harbour these insects, but these substances must be used with very great care, for they are very poisonous, and easily get into a sore place on the hand of anyone moving the furniture. It is, therefore, more advisable not to have recourse to this remedy.

To get rid of fleas dust the bed-clothes with pyrethrum powder.

It must be remembered that the appearance of animal parasites is not necessarily a proof of personal uncleanness, for they pass from one person to another in a crowd or even in a vehicle, such as a tram or bus or even in a train, so that when one is noticed in a house where the work is properly performed, it may be regarded as a solitary individual. In this case, with its destruction all risk of others ceases.

The great preventive is thorough cleanliness and the regular clearing out of rubbish likely to harbour them.

**Mice and Rats.**—One of the simplest ways of getting rid of rats and mice is to keep a cat or a dog; but this is not of much good if food is allowed to remain on tables through the night. All eatables should be enclosed or covered over in such a manner that vermin cannot touch them.

In the way of mouse-traps there is nothing to beat the "penny wooden" trap sold by every oil-man (fig. 300). The usual bait is toasted cheese, but this is not always successful. Mice are just as fond, or fonder, of butter, and where the one bait fails, the other should be tried. If the butter is simply "dabbed" on the bent wire that moves to release the door when touched, the mice will lick it off without moving the spring. The proper method is to take a piece of very fine muslin about two inches long by an



inch wide, roll it into a ball, saturate it with butter, and put it on the hook. When a mouse nibbles at the bait, its teeth catch in the threads of the muslin, and in pulling away it releases the spring-door.

The toothed iron trap generally employed for rats is a cruel device (fig. 301). It is also quite useless if it has the slightest odour of the human person. The naked hand must not touch it, but must be protected by a glove.

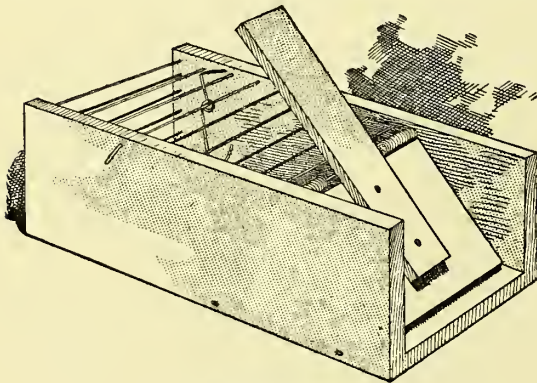


Fig. 300.—Mouse-trap.

Where a trap fails, the only method left is poisoning. This requires care, or else other animals may be poisoned as well. If poison is decided upon, the best for the purpose is powdered nux vomica. In order to procure it, one had best explain the reason for wanting it to the family doctor, and ask him for a note addressed to a chemist in the doctor's parish. It must be made into little balls with butter, a coating of pure butter being put over the mixture. If they are scattered about in infested places, there will be very few mice left in a few days.

This poison is just as good for rats at first, but they are more cunning than mice, and soon get to know that it is not safe for them to eat it. In

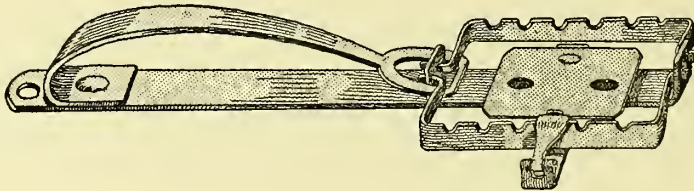


Fig. 301.—Rat-trap.

order to allay their suspicions, a plum, a piece of ham, or a biscuit should be substituted for the butter.

In such places as stables, or wherever rats exist in great numbers, it is more satisfactory to search them out with two or three ferrets and a couple of good "ratting" terriers. All the rat-holes must be looked for and stopped up, with the exception of those worked by the ferrets or guarded by the terriers. Unless the latter can be trusted, it is best to hold them until the rat is clear of the hole, as they are very apt to kill the ferrets in mistake for rats, or else frighten the vermin back again.

It often happens that in flagged passages both rats and mice have their runs down between the stones. Where this is the case, the cracks between the flags, and more particularly just at the corners, should be filled



in with a mixture of Portland cement and roughly-crushed glass; the composition must be well pressed down between the stones so as to fill up the crevices entirely. It is useless to stop up holes in wooden skirtings or through the earth with this mixture, for the rats and mice will gnaw a fresh hole through the wood or burrow a fresh passage in the earth, but if a few spoonfuls of quicklime are poured down the holes in such places, it will effectually deter the rats from coming in that direction, as the lime burns their feet.

As they have the strongest objection to the smell of tar, it is sometimes used for the purpose of getting rid of them. The best way, if one rat can be caught alive, is to tar it and then turn it loose. As it runs from one accustomed haunt to another, its companions flee from the hated odour and never afterwards return. The method may seem cruel—for the one rat—but after all it is not nearly as cruel as poisoning or trapping a score.

# LAUNDRY WORK.

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The science of laundry work is simple but very exact, and the neglect of, or deviation from, the natural laws which constitute that science, is sure to injure the fabric or the colour of the garments, thus causing needless expenditure in the frequent renewal of what might otherwise prove durable and thrifty wear. Moreover, bad management on washing-day is the source of endless discomfort which can be entirely avoided. The two things, scientific knowledge and good method, really go hand in hand, and a thrifty housewife will study well to know the "reason why" of the different processes, and so to manage her work as neither to put herself out of temper nor cause friction in the house.

Care and attention are sure to bring good results, and the worker has the satisfaction of seeing at once the fruit of her labour. The best results are the outcome of common sense and manual skill, not of any great expenditure. For example, the careful steeping of the articles to be washed, say, for twelve hours beforehand, involves no expense whatever, yet it saves time, labour, soap, and material. System, utensils, and methods of work should be studied in due succession.

The laundry work of a household is rarely regarded as other than a disagreeable necessity; still, it is a necessity, and as such should be dealt with under the least trying conditions. Whether home or outside washing is the plan adopted, the disposal of the articles which accumulate in the house is a subject which must be considered.

**Care of Soiled Linen.**—Personal and bed linen are liable, owing to perspiration from the skin, to have an unpleasant odour; they should therefore be kept until washing-day in a ventilated receptacle. Baskets are usually provided for the purpose, and nothing can be better. They must be of strong wicker, with close-fitting lids, and strong handles by which they can be carried when necessary. It is better that table and house linen should not be mixed with wearing and bed linen. These baskets, again, should be placed where a current of air can reach them, but not in an occupied room. Nothing can be much more insanitary than the common plan of furnishing each bedroom with a soiled-linen basket. Handkerchiefs especially are a fruitful source of infection, and should be at once removed from personal contact.

In houses where a room or well-ventilated cupboard can be spared to contain the soiled-linen baskets, it is a good plan to keep beside them a vessel containing some simple disinfectant and deodorizer, such as permanganate of

potash; if they have to stand where other work is done this rule should be enforced.

The old-fashioned plan, which still exists in country districts and on the Continent, of allowing the linen to accumulate for a long period, and then devoting weeks to the washing, is one that cannot be too strongly condemned. Dirt and disease are synonymous terms, and however we may ignore it or alter its title, soiled linen is dirty linen, and the sooner it is clean linen the better for all concerned. A fortnight is long enough to defer washing, and those are better off who can arrange it weekly.

**Marking Linen.**—The weekly plan is nearly always adopted where the linen is sent to the public laundress, and this necessitates very careful marking. On any clothes to be sent out of the house the surname of the family or owner should be clearly shown. No fault can justly be found with a laundryman who loses things if he has no other guide to their owner than some initial or Christian name shared by many other customers; nor is it reasonable to complain of the system of re-marking adopted by some laundresses in order to identify a customer's things, though of course those laundry marks should never be made in ink. Not very long ago a parcel of a dozen exceedingly fine and costly lawn handkerchiefs were received from a convent, where they had been daintily embroidered with the pet name of a young bride for whose wedding-present they were intended. As they were somewhat crushed, they were sent to a specialist in lace to be dressed, and were returned decorated with the surname of the donor in indelible ink!

Whatever the style of marking other than the plain surname, it should be distinctly mentioned on the list after the article referred to. Certain articles are too small or delicate for ink marking—always the best when possible if good ink is used—and if not clearly described are apt to go astray. A list such as this is quickly made, and would often prevent loss:—

- 2 Aprons, E. G.
- 6 prs. Cuffs Guards 8.
- 4 Hkfs., S. A. S.
- 8     "     M.
- 2 prs. Stockings, M. red.
- 4 Serviettes, S. embroid.
- 2 Table-cloths, S. in corner.

If ink be employed for marking, great care should be taken to secure good ink. Some kinds wash out very quickly, some turn a bad colour, while some burn the whole piece of stuff away. It should first be tried on a piece of calico, which should then be subjected to boiling, soda, hot irons, and any other process likely to be applied at a laundry.

If thread marking is preferred, it should not be so ornamental as to disguise the name, which must always be plainly read. For the purpose of identification it is a good plan to work either the surname or the initial in plain cross-stitch or rope outline in either white or red, but, to avoid trouble, all marks should be indicated on the list sent with the linen.

**Counting Linen.**—The clothes for washing should be collected and divided into piles, all of one sort or name by itself. These should then be carefully counted over twice—if possible by two persons—and the numbers placed opposite the name of the articles in the list. When all are entered, the total number of pieces should be reckoned and compared with the total on the paper. In this way any inaccuracy is detected, and can be rectified before annoyance can arise.

When the linen is returned from the wash the parcel and the list should be carefully compared item by item, and as each is found correct it should be ticked off. Any errors in the returned goods must be notified at once to the responsible person; delay in this respect sometimes makes it impossible to trace the lost articles. It is usually better to make any complaint direct, either by seeing the manager or writing by post. Messages sent by hand or word of mouth are very liable to miss their destination or change their meaning in transit.

**Lists of Linen.**—Many laundries supply employers with printed sheets or books in which every imaginable article is mentioned, a space being left for the insertion of the number, and another for the price. Where the whole, or even a large quantity, of the washing is sent out, this ensures accuracy and saves labour and time. In many households, however, only small portions of the laundry work go out, perhaps only two or three kinds of articles, in which case a small pass-book, or even piece of paper, is used. Whatever the method, a duplicate should always be kept to check any carelessness or the loss of a list. A small-sized book, such as doctors use to write prescriptions in, is about the best thing possible. The pages are alternately ordinary paper and tissue, and between the two a sheet of carbon paper is laid. The list is written on the tissue, which is retained in the book, while the duplicate on the thick paper, which is perforated near the binding, is torn off and sent with the bundle. In this way discussion about the lists is prevented. If lists are written twice, a mistake is very easily made, and often much trouble and dissatisfaction are caused.

For home washing the taking of lists is of less importance, being applied principally to household goods, such as dusters, pantry and kitchen towels, rubbers, and so forth, and chiefly with the view of keeping the sets complete, for such things are liable to be overlooked, and either not washed or used for purposes for which they were not intended. It is essential for the proper performance of the work of a house that they should be attended to as carefully as the finer articles, which are less liable to go astray, and are perhaps more quickly missed.

**Airing Linen.**—In many cases airing is hardly necessary when clothes are returned. They are frequently delivered quite hot from the airing rooms, but if the slightest damp is suspected let them be attended to at once. Any damp articles packed with others will of course spread the damp to the rest of the stock, and under certain conditions may even cause mildew. In any case, the danger arising from damp clothes is extreme; at



the best an excessively unpleasant odour is communicated to the whole store of linen. Starched goods become rough-looking and limp if subjected to the slightest damp.

Though all things should be thoroughly dry before being put away, airing is much more important before using than after washing. Many are the serious illnesses that can be traced to sleeping in damp bed-linen, and carelessness in attending to this point in under-linen is responsible for much ill-health. Linen should be exposed to a good hot fire, turned and thoroughly warmed, before it can be considered fit to use. It has a faculty for absorbing moisture, and no matter how perfectly dried it may be, a spell of wet weather, thaw after frost, or something equally unavoidable, may render it quite dangerously damp, even when placed in presses and drawers suitably and sufficiently protected. Clothes washed at home or sent out to ordinary washerwomen are much more liable to require attention in this point than those washed at the large public laundries. Where the work is done on a large scale the appliances are much more perfect and reliable; but where airing, and frequently drying also, has to be done by degrees before a fire, it requires good management to ensure complete evaporation of all moisture. No matter what care has been taken beforehand, it is essential that no bed or wearing linen should be used until it has been thoroughly aired.

**Mending Linen.**—The proper time for repairing much of the table and bed linen, and sometimes even wearing linen, is before despatching the washing to the laundry. Much elaborate and tiresome darning and patching could be reduced to quite trifling dimensions if attacked at the right time, *i.e.* before the somewhat rough handling in the laundry has increased the mischief. If careful and complete mending is impossible, edges may at least be drawn together, or a piece may be lightly sewn over the defect to prevent further fraying till it can be attended to properly. Table-linen especially should be fully mended before washing, as, owing to the nature of the material, a slight crack or cut quickly spreads, where an almost invisible darn would suffice if done at once. An unsightly flaw is the result of leaving it. Another point in favour of mending before washing, particularly in the case of table-linen, is that it is almost impossible to mend neatly and also to keep the linen uncrushed. When the repair required is of some size, the articles should be “rough-dried” and not dressed, if it cannot be attended to before.

Still, with every care beforehand, mending is needed after washing. Each article should be examined during the process of counting and sorting into the various receptacles, and all requiring repairs of any kind should be put aside for the purpose. Very small repairs, such as a button missing or a tape broken, may with advantage be done at once; this prevents the accumulation of mending, and also leaving the linen out of its store place for an indefinite time. The pearl or china buttons often found on shirts and blouses are a great source of damage to clothes, and it is really much better, though rather troublesome, to remove them beforehand. They are apt to

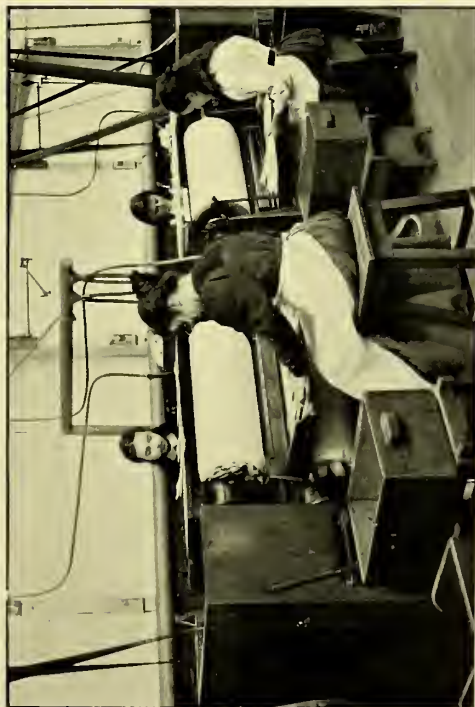
crack in a wringer or mangle, and not only to cut the stuff they belong to, but to cut holes in other articles into which they are pressed in the process of wringing. Even if the button remains perfect, it is apt to cut through the threads by which it is sewn on, and while it looks all right, a slight twist brings it off. All buttons should be tested carefully after washing.

**Laundry and Home Washing Compared.**—The methods by which the family washing is done vary greatly according to circumstances. There is the plan of sending everything out, and the reverse—of keeping everything in; of sending out the large, fine, or all white things, and of washing at home all the small, coarser, coloured, and flannel articles; of having a washerwoman in, or engaging the servant or servants to do it.

There is great diversity of opinion concerning the economy of washing at home. Everyone has her own opinion on the subject, and naturally judges from her own point of view. It is a matter that must always be settled for each household according to its circumstances. Before a satisfactory conclusion can be reached, it must be decided which of several economies is the one intended. There is the saving of money, of labour, and of discomfort. One often hears it decisively stated, "It is much cheaper to have a woman in". It may be under many circumstances, but whether the speaker has carefully balanced the two sides of the question is another matter. On the one side there is the laundry, charging according to arrangement a definite sum per dozen, or so much for each item. On the other side we have the woman's wage, generally two shillings or two-and-sixpence per day; the question, "Will she do the whole wash in one day?" her meals, often five in number; the cost of soap, soda, washing-powder, blue, starch, and extra firing for boiler and water, and afterwards for ironing and airing.

Home washing, by whichever plan it is done, entails additional labour on the ordinary household. Even if a woman be engaged to do the whole washing, there are the folding, ironing, and airing to follow, and, where appliances are very simple, often the drying itself. It is only where the washing is exceedingly large that it is economical to engage her for the second or even third day, which is required to finish all off. Thus these portions of the work usually fall to the residents, and occupy time which it is sometimes awkward to spare.

There is, however, one point of economy which no one will dispute—the saving of the wear and tear of clothes washed at home. A certain oversight is possible, and the exercise of unnecessary vigour, resulting in fraying and tearing, may be checked. Moreover, in middle-class households the work is done more by hand and less by the mechanical appliances, which, even when properly used, tend to more wear, and in the charge of ignorant or careless persons cause ruinous friction. A favourite instrument in some districts is a scrubbing-brush, the hardest bristles being generally preferred, and it scarcely needs an expert to demonstrate the result.



# A MODERN LAUNDRY.

1, Washing-machine; 2, Collar-ironing by Machinery; 3, Napery Finishing; 4, Finery Ironers.

From photographs, by courtesy of Messrs. A. Bell & Sons, Paisley.







No kind of material will stand brushing long; though it must be allowed that there are certain articles which no milder treatment will clean, such as engineers' and outdoor workers' garments, which are often saturated with grease and stains very difficult to treat. One is thus on the horns of a dilemma—either the clothes must be scrubbed to the detriment of the material, or the dirt must be left in. Other methods for exceptionally soiled things may be tried; for instance, boiling with paraffin and soda. The drawbacks to this system are, the extremely unpleasant odour apt to linger even after rinsing and wringing, and the great amount of rinsing and wringing necessary. Such articles are, however, exceptional, and hardly to be considered in an ordinary household wash, for which certainly either brushes or the equally popular washing-boards are much too severe. Hand-rubbing, dollying, plenty of water and time and good soap, are the best appliances to employ, and where the washing is small enough to allow of it, will certainly effect economy in respect of wear.

**Washing Appliances.**—But often the washing is large and heavy, and time cannot be spared for all-hand work. Various appliances are possible under these circumstances, and washing-machines are numerous and not very costly. Care should be exercised in selecting one. It must not be too large or heavy for the strength of the person using it. It must be watertight and smooth on the inner surface. It must not be too complicated in the matter of wheels and cogs. These, however simple, should be thoroughly explained to and understood by the purchaser, so that their management may be explained again to the user and precautions taken to avoid injury. Though apparently so strong and substantial, a cog-wheel is liable to break, throwing the machine out of gear and necessitating somewhat costly repairs.

**Clothes Damaged by Chemicals in Washing.**—Another fruitful source of injury to clothes is the use of chemicals. These are employed with a view to, firstly, lessening labour by removing the dirt without rubbing or friction, merely by the action of the chemical itself; and, secondly, whitening and clearing the colour, often spoiled in laundries by lack of ample and clean water supply, or by want of outdoor drying and sunshine. The chemical principally used is chloride of lime, the bleaching and whitening power of which is very great. It will remove stains of fruit or of wine, both of which are often very difficult to get rid of, and though it will not affect iron-mould stains, it will often prevent them by removing the original stain of which the iron-mould is the result. By removing all these stains and discolorations the pure whiteness of linen is often revived by its use, but the drawbacks are so serious as to greatly counterbalance this advantage.

The chloride of lime, if left in contact with the linen long enough to remove stains—and the process, though quick, is not by any means instantaneous—so weakens and rots the fabric that it becomes extremely tender. If the process is applied intelligently the damage is not at once perceptible, but a steady course of such treatment will soon reduce the stoutest fabric

to an extremely frail condition. If used, as it often is, by careless and ignorant persons, the articles will scarcely survive one application. Too long an immersion or too strong a solution will reduce linen or cotton articles to pulp, and even when used with care the chemical cannot fail to weaken and impoverish the material.

Chloride of lime is one of the principal agents employed in the wholesale bleaching of white cotton and linen goods in the raw condition, *i.e.* before reaching the market, and the heavier weight and superior wear of the unbleached material, even when of exactly the same quality, proves the amount of injury caused by even one application of the bleaching substance, and emphatically points to its avoidance in ordinary washing. As many of the common and so-called harmless bleaching and washing powders contain a proportion of this substance, they should be used only with great moderation and in pressing cases, and never applied to fine or delicate fabrics.

Quite the safest and one of the best methods of whitening and bleaching linen is to expose it to the action of fresh air and sunshine, and wherever these are within reach they will be found satisfactory for all ordinary cases. Delicate articles which have become stained or discoloured, if laid on clean grass in fresh air and sunshine and kept wet, will speedily recover their lost whiteness, without the slightest risk of injury. Heavier materials similarly treated will recover and keep their colour in a marvellous way.

Of course this method of bleaching is out of the question in towns or near chimneys. But even there it is quite unnecessary in home washing to revert to any chemicals if plenty of water can be procured, and time and labour to use it are not grudged.

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## UTENSILS.

**Washing-machines.**—There are many kinds of washing-machines (fig. 302), but all are more or less expensive, one of small size costing from 3 to 4 guineas, and home-washing can be easily done without them. They are certainly useful, however, for washing large and strong articles, such as sheets and towels, which do not require so much rubbing as very dirty garments, and save both time and labour. But their use must be thoroughly understood, otherwise there is a risk of straining and tearing the fabric. The dolly-tub and peg form a simple machine, but great care must be taken not to allow the peg to rub against the sides or bottom of the tub with the clothes between, as this is certain to tear them. Washing done by hand is most suitable for household purposes; there is less tear and wear of the fabric, and the clothes are invariably a better colour.

**Wringing-machines.**—The best kind of wringing-machine is made with india-rubber rollers. It does not break buttons or make holes in the fabric, as those with wooden rollers do. It is small and easily moved about, and

can be attached to any tub, or fixed to a wooden stand (fig. 303). It aids greatly in saving time and labour, and the strain on delicate fabrics is less than wringing by hand. A small machine with 14-inch rollers is a useful size for household use, and costs from £1, 12s. to £2. This size is capable of wringing large blankets and eider-down quilts.

When using a wringing-machine be careful never to pass hot clothes between the rollers, as the heat hardens and destroys the india-rubber.

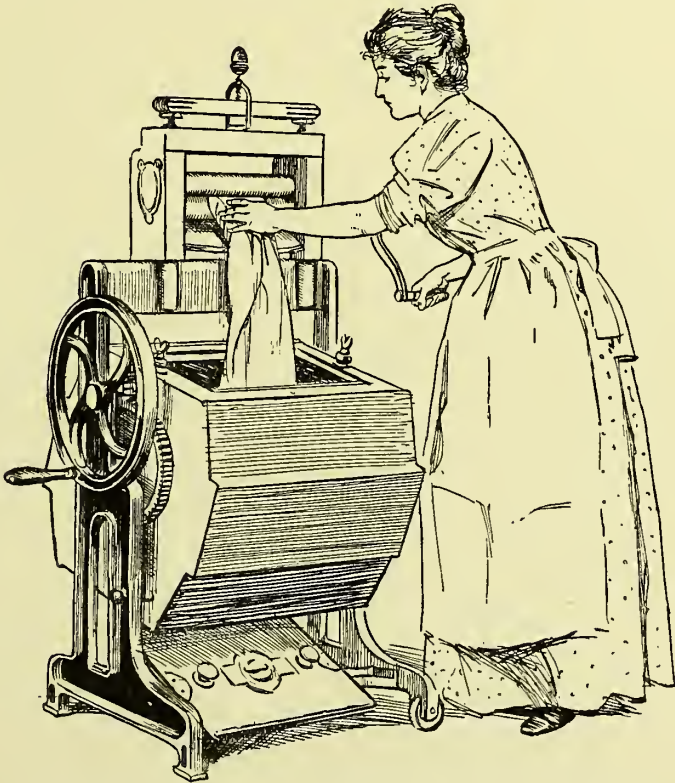


Fig. 302.—Bradford's "Vowel" A Washing-machine with "Acorn" Wringer.

Equal pressure should be exerted on all parts of the rollers that they may wear equally. As clothes have a tendency to draw to the middle of the rollers, that part is apt to wear quickly, and consequently the rubber requires frequent renewing.

**Mangles.**—The Premier Mangle is a large box-shaped machine, and gives a wonderful finish to clothes, but is quite unsuitable for an ordinary household, because of the space required for it. The best mangles for a small house are those with two or three rollers. They occupy less space, and are much cheaper. A good two-rollered mangle with sycamore rollers costs about £3 (fig. 304).

The three-rollered mangle is more expensive than those with two rollers, but it gives a decidedly better finish to the linen. A sheet is attached to



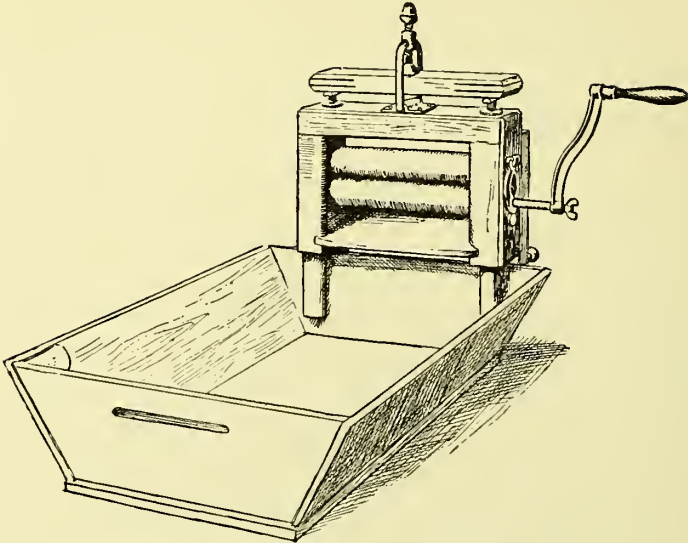


Fig. 303.—Bradford's "Acorn" Wringer, with Washing Tray

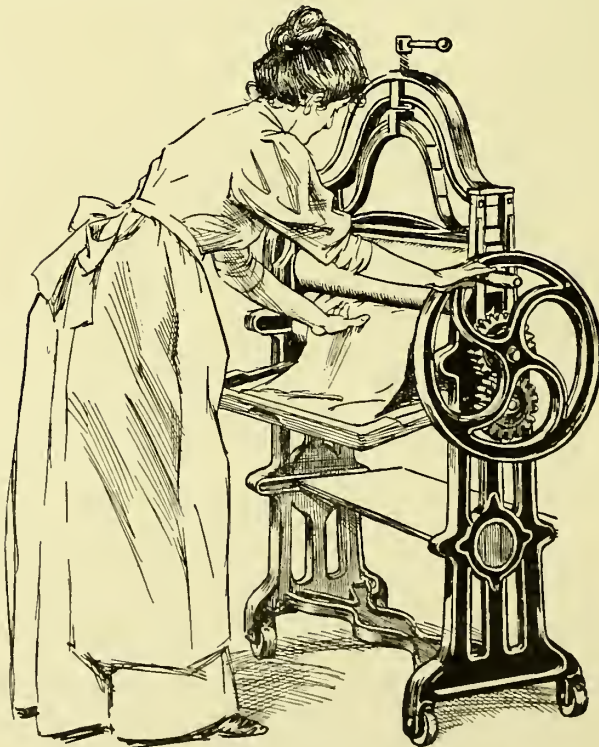


Fig. 304.—Bradford's "T.B." Wringing and Mangling Machine.

the middle roller, on which the clothes are evenly placed, then wound up, and the handle turned until the desired gloss is obtained.



**To Clean Wringing-machines and Mangles.**—Oil the metal-work with paraffin, turn the handle until the old grease is dissolved, and then rub it off with a rag. Wash the wood-work and rollers with soap and water, avoiding the use of a brush, especially for india-rubber rollers. Dry, and oil the gearing with olive or sweet oil, being careful to prevent its getting on to the rollers, as it would dirty the clothes and also make the rubber hard.

When machines are not in use the pressure should be lessened, to prevent strain on the rollers, and they should be covered to keep them free from dust.

**Tubs.**—Tubs are generally made of wood and zinc; they vary in price, according to size and quality. The most common is the round tub, made

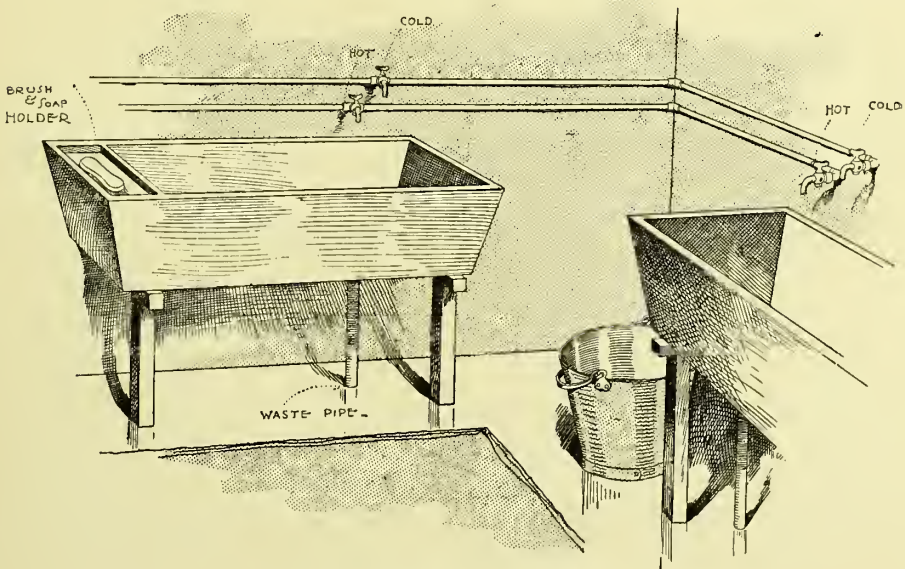


Fig. 305.—Wash-house, with Troughs fitted.

of staves of wood which are held together by iron bands. A medium-sized oak tub of this description costs eight or ten shillings.

Washing-troughs are usually fixed in the wash-house, and fitted with inlet and outlet water-pipes (fig. 305). They are much more expensive than the round tubs, but as they effect a great saving of time and labour, it is advisable for people who can afford it to have them fitted in the wash-house. A large-sized pine-wood trough costs about £4, 10s.

Tubs should be cleaned immediately after the washing is finished. Scrub them with a brush and soap and water to remove the grease, which, if allowed to harden on the tub, is most difficult to remove, and in hot weather a little clean water should be left in each to prevent the wood from warping and the tubs from leaking. In cold weather this is not necessary, as the wood does not then become dry enough to warp.

To preserve the wood and prevent the iron bands from rusting, the

outside of the tubs should be coated once a year with paint. Zinc tubs, which are less expensive than wooden ones, but not so durable, should be scrubbed thoroughly inside and out to remove all grease, rinsed and dried thoroughly to prevent rust, then turned upside down to keep the inside free from dust.

**Boilers.**—Boilers are usually made of iron, copper, or zinc. The iron boiler is most commonly used in ordinary households, and if carefully kept will last for years. It is less expensive than copper and more durable than zinc. A 30-gallon portable boiler (fig. 306) is ample in size for a family wash, and costs about £3, 10s. The same size of zinc boiler costs about 4 guineas, and copper 6 guineas.

When not in use all boilers should be kept perfectly clean and dry. This is especially important in the case of those made of iron. If they are left damp, rust forms, and when they are used again makes iron-mould stains on the clothes. The same thing happens with galvanized-iron boilers when the zinc coating wears off. Verdigris, or copper-rust, forms on the surface of copper boilers if they are not carefully dried after use. It adheres to the clothes, and makes a green stain which is most difficult to remove.

If the boiler be portable the outside should be black-leaded to preserve the metal. If it be built in with bricks they should be covered with

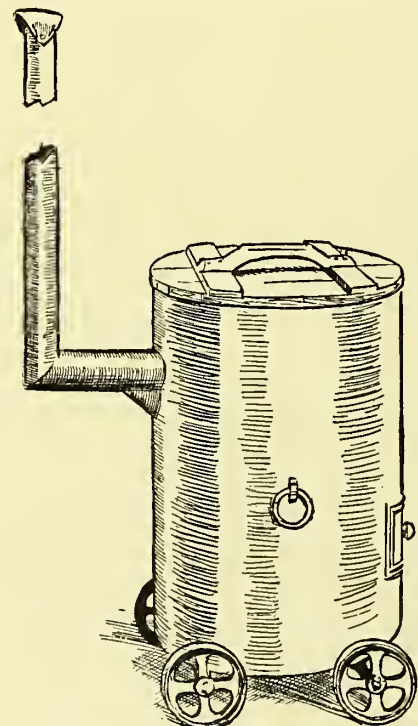


Fig. 306. —Portable Boiler.

cement, for there is usually some iron in the clay of which they are composed.

**To Clean Iron and Zinc Boilers.**—After the washing is finished scrub the boiler, while still warm, with a brush and hot soapy water, bale the water out, and dry thoroughly. To keep an iron boiler free from rust, rub it over with a piece of hard soap and cover until the following washing-day. The lid of the boiler should be scrubbed, especially the under side, as the lime-soap from the boiling water adheres to it, and if allowed to dry is very difficult to remove.

**To Clean Copper Boilers.**—Scour with brick-dust and soap, beginning at the bottom and working towards the top, wash with soap and water, dry thoroughly, and polish with a clean dry cloth. Cover to keep free from damp. Copper boilers are less difficult to clean if lined with tin, but this lining requires to be renewed occasionally, and adds to expense.

Remember that cold water poured into an empty iron boiler when hot will crack the boiler, and render it useless.

**Irons.**—The irons most commonly used in an ordinary household are flat, polishing, and goffering.

**Flat-irons.**—These are numbered, according to size, from 1 to 10, and the prices begin at 8*d.* for No. 1. The smallest sizes are most suitable for

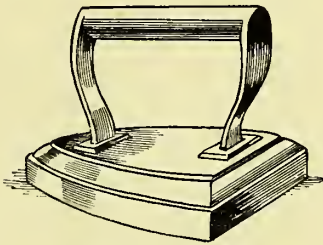


Fig. 307.—Flat-iron.

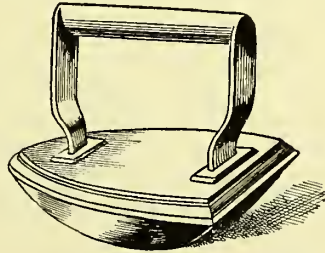


Fig. 308.—Polishing-iron.

children's garments, frills, and gathers; the medium for larger garments; and the very large ones for table-cloths and straight articles that require pressure and gloss (fig. 307).

Polishing-irons (fig. 308) have a bevelled surface. They are used to give a gloss to stiffly-starched linen after ordinary ironing, the heel and toe being principally used.

Goffering-irons (fig. 309) are scissor-shaped, and are used instead of the old-fashioned Italian irons to regulate the fulness of frills. They should be carefully heated, for if made red-hot the surface coating of steel becomes rough, in which case they are rendered almost useless. Good goffering-irons cost about 1*s.* 6*d.* a pair.

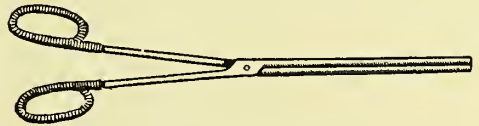


Fig. 309.—Goffering-irons.

As box-irons (fig. 310) are not brought into contact with the fire they require less cleaning than flat-irons, but they are more expensive and troublesome because of the raking of the fire to find the bolts, which wastes a great deal of fuel and causes dust.

Irons may be heated in front of an open fire, on a coal-stove, or over gas. When an open fire is used it must be well stoked, the red coals being brought to the front and the fresh coal added at the back, to prevent the smoke and flame from soiling the irons. A coal-stove is considered the best for heating irons. It can be kept hot with little trouble, and there is little risk of dirty irons. When irons are heated over gas, water condenses on the surface of the metal. This is known as "sweating". They should be occasionally wiped until they become warm, for the rust which forms is not easily removed when the iron is hot.

**To Clean Irons.**—Scour them with brick-dust and soap, wash and dry thoroughly, and heat immediately after to prevent rust. When they are



hot, polish them on a hard surface sprinkled with powdered bath-brick, or on brown paper and fine ash, avoiding cinders, which would scratch the steel. Dust well before using.

To prevent rust, warm the irons slightly and rub them with mutton fat

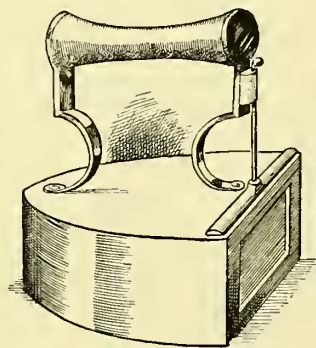


Fig. 310.—Box-iron.

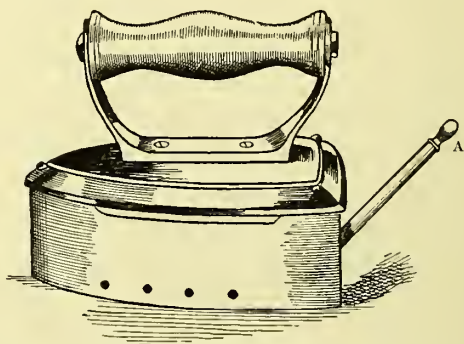


Fig. 311.—Patent "Premier" Gas-heated iron. The gas is supplied through long flexible tube attached at A.

or tallow. When they are cold a coating of fat will be formed, which will prevent damp air from attacking the metal.

To remove rust, scour them on emery-paper moistened with paraffin, wash with soap and water, dry, and heat before putting them away. This is a quick and easy method if the irons are required at once.

## WASHING MATERIALS.

**Water.**—An abundant supply of clean water is absolutely necessary for thoroughly cleansing clothes and keeping them a good colour. Soft water is much to be preferred for washing, as there is less waste of soap; its cleansing power is at once brought into action, and it is in consequence more economical. Suppose, for instance, 100 gallons of hard water require 35 ounces of soap merely to neutralize the carbonate of lime, that amount of soap is actually wasted. Rain-water is always soft, and when it can be collected clean is the best for washing purposes. In country districts where the atmosphere is comparatively pure, rain-water becomes contaminated to a much less degree than when it falls in towns, where much soot and dust abound. If allowed to stand until the sediment settles, it will be quite clean enough for washing.

Hardness in water is chiefly due to the presence of carbonate and sulphate of lime. The hardness caused by carbonate of lime is said to be temporary, because it can be removed by boiling, exposure to air, or the addition of lime-water. When hard water is exposed to the air for a number of hours, the carbonic-acid gas passes off and the carbonate of lime is deposited. During the boiling of water, the carbonic-acid gas is expelled



with the steam, and the lime is precipitated, forming a deposit known as the "fur" of the kettle or boiler. When lime-water is added, the lime combines with the carbonic-acid gas, and forms an insoluble carbonate, the lime and the original carbonate settling to the bottom.

These three methods, however, have no effect on sulphate of lime. The simplest way of removing it for laundry purposes is by the addition of an alkali such as soda, which must be dissolved before being added to the water for washing, and then thoroughly mixed with it. If the water is required for very fine or delicate fabrics, such as laces and silks, borax may be used in the washing-water instead of soda, as it is less injurious to fabric and colour; but it is much more expensive.

**Soap.**—Soap is a combination of the fatty acids, an alkali, and water. The alkali used in the making of all hard soaps is soda. Its properties in connection with laundry work are:—1st. It dissolves in water. 2nd. It saponifies grease. 3rd. It destroys colour, fabric, and the skin. But when mixed with fatty acids its destructive property is much modified, while its cleansing power is retained. Good yellow soap is the best, and in the end the cheapest to use, as it is almost entirely free from adulterants, which are added chiefly to absorb water and give bulk and weight. Moreover, it has no excess of alkali to injure fabric or colour. If possible, soap should be bought in large quantities, cut into convenient squares, and dried thoroughly, as dry soap wastes less when being used.

**Melted Soap.**—Shred the soap (small pieces may be utilized), cover with water, and place over gentle heat until melted. This is used in the washing-water for flannels, prints, and delicate fabrics, so that rubbing may be avoided.

**Starch.**—Starch improves the appearance of clothes, and helps them to keep clean longer. It is obtained in varying proportions from all vegetables, but that from rice and wheat is most generally used for laundry work. Rice starch is usually preferred, because the grains, being very fine, enter the linen better than those of wheat starch, which is only suitable for very coarse material. To test the quality of starch, mix a little with cold water, allow it to settle, drain off the water, and dry the sediment. If a solid cake forms, it is good; if it becomes powdery, it is inferior.

**Cold-water Starch.**—1 table-spoonful of starch; 4 drops of turpentine;  $\frac{1}{2}$  tea-spoonful of borax dissolved in boiling water; and  $\frac{1}{2}$  pint of cold water. Put the starch into a basin, add a little of the water and the turpentine, mix with the fingers until smooth, and then add the rest of the water and the borax. Turpentine is used to prevent the iron from sticking, and borax to give a gloss to the linen. When making a large quantity of starch, all ingredients should be increased in proportion except the turpentine, 2 drops only being added to each additional  $\frac{1}{2}$  pint of starch. Cold-water starch is used for collars, cuffs, and shirts, or any article required very stiff.

**Hot-water Starch.**—1 table-spoonful of starch; 2 table-spoonfuls of cold water;  $\frac{1}{2}$  tea-spoonful of borax dissolved in boiling water; and a

shaving of tallow candle. Mix the starch and cold water until quite smooth. Add the tallow and borax; then pour on boiling water, stirring all the time, until the starch becomes semi-transparent. If it is not required at once, add a cupful of cold water to prevent it from turning into a jelly. This starch is used for table-linen, prints, and muslin, or articles required moderately stiff. It must be diluted before using, according to the stiffness desired for the fabric.

**Blue.**—Blue is used to counteract the yellow tint in white clothes caused by wear and washing. It may be bought in two forms, solid and liquid. The former is generally preferred, and if the best is obtained, and used in proper proportions, it gives every satisfaction.

The different kinds of solid blue are—indigo blue, which gives a greenish tint to clothes, and for that reason is rarely used now; Prussian blue, a chemical compound containing iron, which if left in the clothes is apt to make iron-mould stains; and ultramarine, generally considered the best, as there is nothing in its composition to stain or discolour the fabric. It is also more easily removed by washing.

To use blue, tie it in a flannel bag, dip it in a tubful of clean water, squeeze, move the water about till it is uniform in colour, and then lift a little in the palm of the hand. If of a sky-blue tint, it is ready to use. Too much blue is to be avoided; it makes the clothes a bad colour. If no grit remains in the bag, it is a sign that the blue is unadulterated.

**Gum Water.**—2 ozs. gum arabic; 1 pint of boiling water. Wash the gum with cold water, pour on the boiling water, and stir occasionally. When melted, strain through muslin, and bottle. It is used for stiffening fine laces, silks, and art-work. The proportions used depend on the quality of the material and the stiffness required.

**Bran Water.**—Put a handful of bran into a pan, and cover with 2 pints of cold water. Simmer for half an hour, strain, and add cold water to reduce the temperature to lukewarmness.

Bran water is used in the washing-water for cretonnes or crewel-work with dark background. It cleanses and acts as a stiffening agent, and also prevents the colour from running.

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## PREPARATION FOR WASHING-DAY.

The time for washing ought to be so arranged that it does not interfere with other household duties or in any way make the home uncomfortable. Household washing should be done frequently, if possible every week, as dirty clothes have a disagreeable odour, and are very unhealthy if they remain too long in a house. If possible, keep them covered and in a separate room. During the day previous to washing, a short time should be spent in making the necessary preparations for the work which is to follow.

Collect all soiled clothes, and separate them into different heaps. Steep

the white things, and get all the materials ready, such as melted soap, starch, blue, ammonia, so that no time may be lost on washing-day.

Divide the things as follows:—

1. Table-linen.
2. Bed and body linen.
3. Towels and toilet-covers.
4. Handkerchiefs.
5. Prints, muslins, and laces.
6. Flannels.
7. Dirty kitchen towels and dusters.

Look over the clothes, mend any torn parts, or draw the holes together to prevent their becoming larger during washing. An afternoon can be set apart after the washing for the necessary repairs.

Flannels and coloured clothes should be rolled up and put away dry until the time for washing.

The arrangements should depend more or less upon the weather. Rise early, light the boiler fire, and if the day is fine begin to wash the flannels and coloured clothes, so that they may have the best part of the day for drying. In case of wet weather, however, the white clothes ought to be washed first and put to bleach, or, if this is impossible, as it often is in towns, they should be steeped in clean cold water, which has a purifying effect and helps to improve the colour. Then wash the flannels, and if the weather is still unfavourable for open drying, hang them in front of a bright fire, avoiding extreme heat, which softens the colours and causes the flannels to shrink.

After the washing is finished, the wash-house and all utensils must be thoroughly cleaned and left tidy. The boiler must be washed, emptied, and dried thoroughly. A little soap rubbed over it helps to keep it free from rust. The tubs and wood-work must be scrubbed and rinsed with clean water, the ashes removed from under the boiler, and the floor washed with a brush and clean water.

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### TO REMOVE STAINS.

All stains should be removed before washing, especially those caused by tea, coffee, fruit, and wine. Washing with soap fixes the stains like a dye, and consequently makes their removal more difficult.

**Tea and Coffee Stains.**—If possible, remove tea and coffee stains when freshly made by putting the stained part over a basin and pouring on boiling water. These stains should never be steeped, as that only makes them spread over a larger part of the cloth. If they have become dry, a little borax used with the boiling water aids greatly in softening and removing them. The process must be repeated if necessary.

**Fruit and Wine Stains** are removed by using salt and boiling water in the same way as borax is used for tea and coffee. A little salt put on a wine stain when freshly made, softens and renders it easier to remove, so that in many cases ordinary washing will take it out. If this treatment fail, good washing and bleaching in sunshine must be resorted to; it is a longer process, but eventually successful, and is not injurious to the fabric, as the use of chemicals would be.

**Iron-mould and Ink Stains.**—Iron-mould and dry ink stains are removed with salts of lemon and boiling water. The method is the same as for tea and coffee. Wet ink stains should be rubbed in skimmed or butter milk. When the milk becomes inky, change it for a fresh supply, and repeat until the stain disappears.

**Paint Stains.**—Paint may be removed with paraffin (or turpentine) and ammonia mixed. Moisten the stain frequently, and rub until it disappears; then wash in the ordinary way. For stains on white clothes add a small quantity of paraffin to the water in the boiler (two table-spoonfuls to six gallons of water). Paraffin softens the paint, and soap and water afterwards will take it out.

**Mildew.**—Mildew is really a vegetable growth caused by leaving linen damp. It appears in the form of small, round, dark spots, which entirely spoil the appearance of linen, and are very difficult to remove. A simple method is to rub them with soap, moisten, cover with powdered chalk, and bleach in sunshine, keeping the fabric wet. Repeat the process if necessary. If this fail, and the stains must be removed at any cost, chloride of lime should be used; but, as has been pointed out, it is a dangerous chemical, very liable to destroy both colour and fabric. It must first be dissolved, and the stains steeped in a very weak solution, and well rinsed afterwards, to avoid any injurious effects.

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## STARCHED AND NON-STARCHED CLOTHES.

The great object in the washing of clothes should be to make them look as new as possible and also comfortable to wear. To obtain the desired results it is necessary to stiffen some and to leave others soft and free from starch.

**Starched Clothes.**—All table-linen, white calico garments, print muslin, and lace are greatly improved in appearance, and keep longer clean, when stiffened in hot-water starch. The proportions of starch vary according to the quality of material to be stiffened and the use to which it is put. Table-linen should be rather stiffly starched, serviettes especially, if they are to be made into fancy folds. Under-linen is more comfortable if very slightly stiffened.

Blouses and all outside cotton garments crumple less easily, and keep longer clean and fresh, if made very stiff; the dust and dirt are thus prevented from settling into the fabric.



**Non-starched Clothes.**—Bed-linen, thick counterpanes, towels, and different kinds of toilet-covers are better left quite free from starch. Bed-linen would be most uncomfortable if at all stiff.

Silks should never be stiffened with starch, as it destroys the natural gloss, and gives the silk the appearance of paper.

Woollen goods, also, should never be stiffened, for one object in washing them is to keep them soft and elastic.

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## TINTING.

Various materials are used for tinting or dyeing clothes. Coloured starch is prepared like ordinary starch, and used in the same manner. Powder and soap dyes are generally accompanied by the necessary directions. In all cases light shades of dye are more successful than dark, and with them there is less risk of uneven colouring. For tinting lace or small articles cream or coffee colour, tea or coffee is generally used, but a little saffron added improves the colour wonderfully.

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## WHITE CLOTHES.

**Steeping.**—After the stains have been removed, all clothes should be steeped in cold water for at least twelve hours. If there be a scarcity of tubs, most of the clothes may be put together; but table-linen, the colour of which would be spoiled if it were to be steeped with greasy clothes, should always be kept separate. Handkerchiefs are also better kept apart until they are quite clean. If they are disagreeable to handle, a little salt put in the steeping-water makes them easier to wash, and also has a purifying effect. A small piece of soda dissolved and added to the water in which the dirty kitchen towels and dusters are steeped, softens the grease and dirt, but it should never be used for any clothes except the very dirtiest, as it is injurious to colour and fabric.

**Washing.**—Wash the cleanest of the clothes first, and probably the same water will do for a second set of things. Rub out of steeping-water and wash in water as hot as the hands can bear, using hard soap, and paying special attention to the soiled parts. Wash both sides, leaving garments the wrong side out until they are dry. When they are quite clean, rinse them to remove dirty soapy water, using warm water so as to avoid cooling the water in the boiler.

**Boiling.**—The object of boiling is to improve the colour of the clothes. Shred a small piece of soap into the boiler to soften the water, put in the clothes, press under water, cover, and boil quickly for half an hour. Keep the small and large articles apart by putting the former into a bag having

a small hole at each bottom corner to allow the steam to escape and enable its contents to remain under water.

**Bleaching.**—Clothes, if of a bad colour, should be bleached after boiling. Take them out of the boiler and allow them to cool in the soapy water. Then straighten them on grass or hang them over a line, watering them occasionally to keep them wet. Strong sunshine is best for bleaching.

**Rinsing.**—Rinse thoroughly in plenty of cold water to remove all soap. If the soap is left in, it produces a bad colour, and prevents the blue from entering the clothes, thus making them streaky.

**Blueing.**—Next prepare a blue water according to the directions given on page 284. Dip the clothes in it, and wring them tightly. Never leave them lying in the blue water, or the blue, being a powder, will settle to the bottom and stain them.

**Starching.**—To save time the starch may be added to the blue water. The proportions for table-linen are two pints of starch to one gallon of water; for under-linen, one pint to a gallon. Wring tightly out of starch, and dry in the open air, in sunshine if possible, avoiding wind, which has a softening effect on starched clothes.

**Non-starched Clothes.**—Bed-linen and towels are always left entirely free from starch, and should be wrung out of the blue water and dried in the sun.

**Drying.**—Dry all white clothes in sunshine if possible. Hang them wrong side out in the natural position and by the strongest parts: shirts by the shoulders, to prevent strain under the arms; skirts by the bands, to

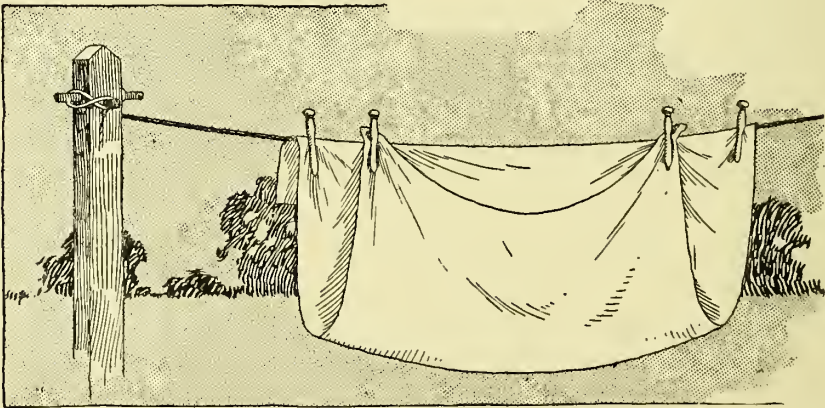


Fig. 312.—Drying Clothes. How Sheets, &c., should be hung.

allow the water to drain away from the gathers; square articles, such as sheets and table-cloths, with the hem a few inches over the line, and pegged three or four inches from the selvages. To keep the lower corners from being torn and dirtied, turn them up and pin a few inches inside the other pegs, turning the opening towards the wind so that it will blow the article out in the form of a bag, and dry it quickly (fig. 312).

If starched, clothes should be dried, and damped evenly before ironing, otherwise the iron is apt to stick. If unstarched, they should be taken down while slightly damp, folded neatly, rolled up, and put away ready for mangling.

**Folding and Mangling.**—Turn garments the right side out, and fold selvedge to selvedge in strips of an even thickness, to admit of equal pressure on all parts in the mangling. Fold table-cloths carefully in screen-fold of four; serviettes in screen-fold of three, bringing the name to the top; sheets in a four fold, but if they are very large, the strip should be doubled before mangling. Avoid too great thickness at the hems, which might jerk or probably displace the rollers. Before mangling, see that the machine is free from dust, and turn on the pressure. Pass each article through evenly, guiding it carefully to prevent creases. Under-linen looks better if mangled and afterwards ironed; but if time be limited, one process is sufficient, and ironing is to be preferred, as it makes the clothes look nicer.

**Ironing.**—Embroidery and lace trimming should be ironed on the wrong side, calico and linen on the right. Iron first the unimportant parts, such as tapes and trimmings; then the sleeves and bodice part of the garment. Fold goffer or crimp trimmings neatly, and air well before putting away, as damp linen is often the cause of very serious illnesses, and is also likely to become mildewed. Table-cloths, if large, may be ironed in fold, and on the right side to give a gloss and show up the pattern. They should never be folded across, as cross-folds give the cloth, when in use, an untidy appearance. Air well and roll up.

Serviettes are ironed on both sides, first right side until dry, then wrong, and folded in a screen-fold of three; again fold the strip in three, bringing the name to the top.

Handkerchiefs should be ironed on both sides, first on the wrong side lightly, and then on the right until dry. Fold right side out, and exactly into a small square with the mark on the top. Aim at keeping the handkerchief quite even.

Bed-linen and towels should be slightly damped and mangled only; except frilled pillow-cases, which are greatly improved by being ironed. Great care must be taken to air bed-linen thoroughly before putting it away. Hang it near a good fire for a few hours.

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## COLLARS, CUFFS, AND SHIRTS.

**Starching Collars and Cuffs.**—Prepare cold-water starch according to the recipe on page 283. The collars and cuffs must be thoroughly dry, as damp linen may not absorb sufficient starch, and will probably blister when ironed. Dip two or three at a time into the starch, wring out and rub well between the hands, so that the starch may enter the



different folds of linen. Repeat this twice, then stretch them on a cloth, roll them up tightly, and put aside then for half an hour, as starched linen irons better when left for a short time.

Careful washing out of the old starch, and thorough rubbing in of the new, will prevent blisters when ironing.

**Ironing Collars and Cuffs.**—Have ready a clean sheet, duster, iron-holder, rubbing-rag, and small basin of clean water. If linen is to be successfully ironed, everything in connection with the work must be spotlessly clean. Place the collars and cuffs, one at a time, on the table, and rub them with a damp rag to remove surface starch. Stretch the stitched parts to prevent creases, and regulate the fulness. Iron lightly on the wrong side to set the linen, then lightly on the right side, and heavily until smooth and dry, remembering always to finish on the right side.

**Polishing Collars and Cuffs.**—For polishing, a hard surface is necessary. A wooden board, a piece of slate, or a sheet of tin or zinc will serve the purpose. Place the collar or cuff on the hard surface, and damp evenly with a rag wrung out of clean water. Gloss with a clean, hot polishing-iron, using round the button-holes the bevelled heel and, if necessary, the toe. Care should be taken, when ironing folding-over collars, not to gloss the fold, as this makes the linen hard, causing the threads to break when turned over. Turn and air well.

**Starching and Ironing Shirts.**—Prepare cold-water starch as for collars and cuffs. Damp the shirt round the front and across the gathers above the cuffs, to prevent the starch from spreading. Avoid wetting the stiff parts. Put both sides of the front together, dip them in the starch, and wring tightly, holding the front downwards so that the starch may not run back; rub well. Repeat this twice. Starch the cuffs together in the same way as the front. Damp the thin part of the shirt with warm water, and fold, keeping all the starched parts together; roll up and leave for a short time to allow the dampness to become evenly distributed.

**Ironing Shirts.**—Fold down the middle of the back, and iron first one side and then the other. Straighten the front over the back, and iron the thin front, avoiding creases on the under-fold. Iron the sleeves double, and then the cuffs of each sleeve. Fold across the middle of the back, and iron the yoke, first on the right side and then on the wrong; rub the neck-band with a damp rag, and iron first on the wrong side and then on the right until dry. Place a covered shirt-board under the front, rub off the surface starch, stretch and arrange so as to avoid creases. Iron till dry from front to side and from neck to waist. For shirts always use clean, hot irons, as cool irons make brown marks.

**Polishing Shirts.**—Slip an uncovered board of the same dimensions as the shirt-board under the front; damp the surface of one-half of the front at a time, and polish evenly. Remember that the success of polishing depends on an even dampness, a clean, hot polisher, and heavy pressure.

**Folding Shirts.**—Straighten the front of the shirt, arrange the fulness into pleats, and turn it on the table so as to have the back uppermost.



Regulate the gathers of the back into a box pleat. Make a narrow fold down each side of the shirt, fold the sleeves, one on the top of the other down the middle of the back, and then turn the cuffs towards the neck-

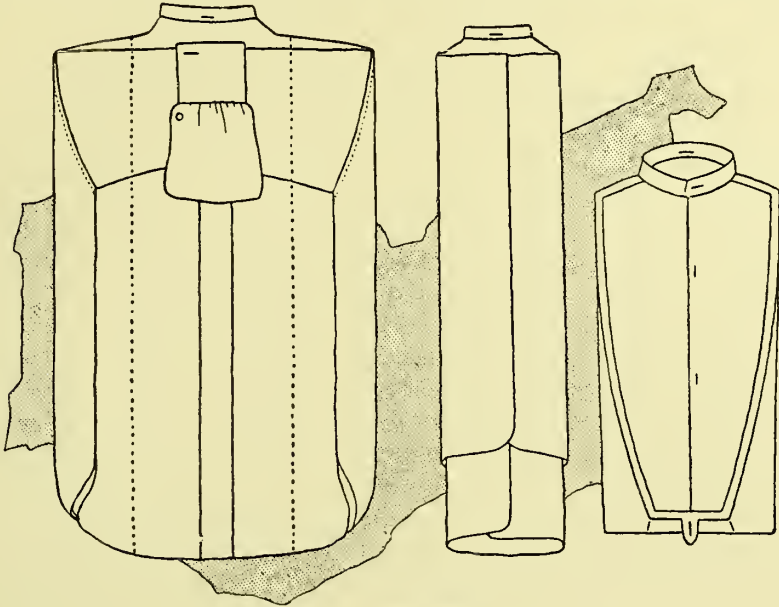


Fig. 313.—Folded Shirts.

band. Fold over the sides exactly by the stiff front, ironing the fold, fasten at shoulders by pinning, then fold up the end of shirt, and turn it over, so as to show only the stiff front (fig. 313).

### FLANNELS, ETC.

In washing flannels the following important points are to be borne in mind. They must be kept from shrinking and becoming hard and felted; their colour must be preserved; they must be made quite clean, fresh, and soft; and white or light-coloured garments must be washed before dark ones. All this can be easily accomplished, if attention be paid to certain rules in connection with the work.

It is important that everything should be in readiness before beginning to wash. Prepare melted soap according to recipe on p. 283. Have at hand the ammonia and a plentiful supply of warm water, so that there may be no delay during the process of washing; for the more quickly flannels are washed and dried the less likely they are to shrink.

When possible, shake the flannels out of doors to remove loose dust, prepare a lukewarm soap-lather with melted soap, and wash the flannels in this, squeezing and kneading them until they are quite clean. Avoid

rubbing woollen fabrics, unless there are parts that cannot otherwise be cleaned, such as the neckbands of shirts or singlets, in which case place the soiled parts on one hand and rub the other over it. If they are felted, pull slightly between the fingers, being careful not to tear.

Rinse thoroughly in warm water to remove all soap. If soap is left in, it makes the flannel hard and felted. Wring tightly, if possible by machine, which is more effectual in squeezing the water out, and does not twist loosely-woven garments out of shape, as wringing by hand is apt to do. Shake well, to raise surface fibres which have become entangled in washing; if not separated, they will detract from the softness and warmth of the flannel, and tend to make it shrink. Dry in the open air if possible, pegging the strongest parts and keeping all gathers at the top, so that the water may drain away from them. Hang in the wind, as it shakes the water out of the things and dries them quickly; a breezy day is much to be preferred for the drying of woollen garments.

**Coloured Flannels.**—Coloured flannel is washed in exactly the same way as white, only more expeditiously. Wash as quickly as possible, and dry in the shade, as sun destroys colour. Coloured flannels should never be kept long wet, as the dye softens and the colour runs, and, if they are of different colours, the one runs into the other and entirely destroys the appearance of the garment. A little salt added to the rinsing-water makes it harder and helps to set the dye. Vinegar sometimes revives the colour if it has faded in washing, the proper proportion being one table-spoonful to each quart of water. Vinegar has no effect on colour faded by sunshine.

Natural wool, Jaeger clothing, and all undyed flannels worn next the skin should be steeped for half an hour in warm soap lather, with a small table-spoonful of ammonia added to two gallons of water. When ammonia is used, much less soap is required. It is a strong alkali, and saponifies the grease, rendering it soluble and easy to remove in water; being volatile, it does not remain in the fabric to injure it or destroy its colour.

The lather should be prepared, the ammonia added, and the garments plunged in and pressed well under the water, so that all parts may receive equal benefit. A waterproof covering or a large board should then be put over, to prevent the ammonia from evaporating, and to keep in the heat till the end of half an hour. From this point the process of washing is the same as that for white flannel.

**Embroidered Flannels.**—Fine embroidered flannel, Delaine, and nunsveiling are washed as white or coloured flannel, but while slightly damp they should be ironed on the wrong side with a cool iron. Delaine and nunsveiling look better if slightly stiffened in prepared gum water. (See recipe on p. 284.) The proportion is two table-spoonfuls to one pint of water. This will give quite a new appearance to the material.

**Shawls.**—Shetland and knitted shawls are washed like flannels, but must be very carefully handled to prevent stretching. Fold in a cloth and pass them through the wringer, place them loosely and in good shape

on a large table, or on a floor with a clean sheet under them, leave them till dry, and then carefully fold and air them.

**Stockings.**—Stockings are washed like flannels, first on the right side and then on the wrong. If they are very dirty, the soles may be rubbed, and a little hard soap used. Rinse them thoroughly, shake, and hang them up to dry by the toe to keep them in good shape. Clean water should always be used for washing black stockings, as the fibres from the light-coloured garments would adhere to them. Deep-blue rinsing-water improves the colour.

**Blankets.**—Blankets should be washed in the spring or early summer, when the air is clear and bright, and a breezy day should be chosen for the purpose. Shake the blankets well, and prepare a soap-lather as for natural-wool flannels. Steep them for a short time, and wash one at a time by squeezing and kneading. If necessary, change the soap-lather frequently. Rinse them in plenty of warm water to ensure a good colour. Fold them evenly, pass them through the wringer, and shake them well, to remove water and raise the fibres. Hang them evenly over a line, and peg firmly, avoiding strain on the edges. When dry, shake well, and air them thoroughly before using.

**Eider-down Quilts.**—Shake eider-down quilts well to remove dust, and wash, like flannels, in soap-lather; rinse, and dry them quickly in the wind, or in front of a bright fire. Shake them frequently until the down is quite dry and fluffy.

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## PRINTS.

If very dirty, prints should be squeezed in cold water before being washed in soap-lather, as this softens and removes some of the dust and dirt, and saves soap in the washing-water.

**Washing Prints.**—Prepare a lukewarm lather similar to that for white flannels, wash quickly by squeezing and kneading, first the right side and then the wrong. Prints of delicate colour should not be rubbed, except the very dirty and stiffly starched parts, which cannot otherwise be cleaned; in this case colour must be sacrificed to cleanliness.

**Rinsing Prints.**—Rinse in plenty of cold water to remove soap, which, if left in, would destroy the colour; if necessary, use salt and vinegar in the rinsing-water to harden, set, and revive the colour. Stiffen in hot-water starch (see recipe on p. 283); for articles to be slightly stiffened, a solution of starch and water in equal parts is sufficient; blouses keep longer clean if very stiff, and require full starch. Fold evenly and pass through the wringer; dry out of doors, wrong side out, avoiding sun and wind, as the sun bleaches and the wind takes out the stiffening. Dry thoroughly. All clothes stiffened in hot-water starch must be dried and evenly damped before ironing to prevent the iron from sticking.

**Ironing Prints.**—Iron on the right side unless the pattern is raised,

when the wrong side should be ironed to raise the pattern on the right. Black and dark-blue prints also look better when ironed on the wrong side as ironing on the right side makes glossy patches.

Strong and fast-coloured prints may be steeped, rubbed, and washed in hot water, and if of a bad colour they may be boiled.

**Velveteen.**—Velveteen should be washed in the same way as prints of delicate colour, rinsed in cold water, wrung tightly, and dried quickly, the right side out, in front of a clear fire to raise the pile. If necessary, it may be ironed on the wrong side over a double thickness of blanket.

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## SILK.

White silk, if very dirty, should first be steeped in cold water for two or three hours. Wash it by squeezing gently in a lukewarm soap-lather until it is quite clean, avoiding the use of too much soap and of hot water, which have a tendency to make it yellow.

Rinse in cold water, and, if necessary, stiffen slightly in one tea-spoonful of gum water to every pint of water.

If China and Indian silks are stiffened they are disagreeable to use, and their natural gloss is entirely spoiled. Silk ties, when lined, should be slightly tacked to keep the lining in place, and the tacking thread removed before ironing.

Coloured silks are washed in exactly the same way as white, but more quickly, to prevent the colour from softening. If the colour runs, add a little salt to the rinsing-water.

**Ironing Silk.**—Silk must be ironed while wet, and on both sides, first on the right, to give a gloss, and then on the wrong. If, however, it has a raised pattern, only the wrong side should be ironed. To prevent coloured silks from staining the ironing-sheet, iron with a cloth underneath, for it is much easier to wash a small cloth than a large sheet.

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## ART-WORK.

Art-work is washed in the same way as silk, but great care must be taken to prevent one colour from running into the other. Previous to washing have everything ready, so that there may be no delay during the process.

Wash quickly by squeezing and kneading, rinse in cold water, and stiffen. The stiffening agent to be used depends on the kind of material. Silk always looks best when stiffened in gum water; but for work done with linen thread, or wools, hot-water starch answers very well. The proportion in both cases is two table-spoonfuls to one pint of water. Straighten in a cloth, and roll, keeping a fold of cloth between each fold of work.



Iron on the wrong side with a double fold of blanket underneath, pressing heavily to raise the pattern on the right side. In folding, be careful not to press the folds in with the iron.

Crewel-work with a dark ground, and cretonne, should be washed in bran water (see p. 284). If the work is very soiled, melted soap should be added to the washing-water. Rinse in cold water, wring and roll in a cloth, and iron, while wet, on the wrong side. Bran water has cleansing and stiffening properties, and also prevents the colour from running.

**Chintz.**—Chintz is washed in the same way as coloured clothes. (See "Prints", p. 293.) It is then stiffened in thick hot-water starch, rolled in a cloth to absorb the moisture and glossed with a hot polishing-iron.

## MUSLIN.

White muslin is washed like white clothes, but great care must be taken not to tear it by rubbing and twisting. The threads are so delicate that they tear if roughly handled. Coloured muslin is washed, like other coloured materials, in lukewarm soap-lather. Rinse in cold water with salt and vinegar added. The salt prevents the colour from running, and vinegar restores colours faded in washing.

**Starching Muslin.**—Stiffen in hot-water starch, according to the recipe on page 283. The proportion of starch to be used depends entirely on the quality of the muslin and the stiffness desired. Muslin for drapery purposes hangs more gracefully if slightly stiffened. For this the starch should be reduced to at least one-half of its strength. Blouses, muslin dresses, and thin pinafores keep longer clean and crush less easily when stiffly starched. They are better done in full hot-water starch.

**Drying Muslin.**—Dry thoroughly, if out of doors, in the shade (except for white muslin), as the sun destroys colour; but wind takes out the stiffening and tears the fabric. It is better to dry muslin indoors than to hang it out in the wind. Damp evenly with warm water, and fold to allow the dampness to become even.

**Ironing Muslin.**—Iron on the wrong side to avoid a gloss on the right, except in the case of lined bodices, which must be ironed on the right side, as it is impossible to finish them properly when ironed with the lining between.

Remember that very careful handling is absolutely necessary when washing delicate fabrics, and wringing by hand should be strictly avoided, as it tears and breaks the threads.

## CURTAINS.

All curtains, when dirty, should be shaken well to remove the loose dust and soot, and then steeped for a few hours in cold water. Squeeze and knead them in the steeping-water, as this saves soap and hot water.

**Washing Curtains.**—Curtains should be washed very carefully in hot soap-lather. Rubbing and twisting should be strictly avoided. If the fabric is very delicate, each one should be folded into six or eight folds, and lightly tacked with white worsted to avoid strain on any particular part. When they are quite clean, rinse them to remove dirty water.

**Boiling Curtains.**—Boil them for half an hour in plenty of clean water with a little soap added. They should be slightly twisted before they are put into the boiler, so that the boiler-stick may be slipped under the twist. In this way they can be lifted out without being torn.

Rinse them thoroughly in plenty of clean water, with blue added if they are white, and pass them through the wringer to squeeze the water out before starching.

**Starching Curtains.**—All common lace curtains should be stiffened in thick, and fine net curtains in thin hot-water starch, each pair being done separately, so that they may be of the same stiffness when dry.

**Drying Curtains.**—Curtains should be stretched, the wrong side up, on a large table or floor, with a clean sheet underneath, and when dry should be ironed on the wrong side, and then folded in a strip and aired.

Madras and art-muslin curtains should be washed like coloured muslin. As they are rather soft when new, they should be very slightly stiffened in hot-water starch (equal parts of prepared starch and water), and then dried, evenly damped, and ironed on the wrong side.

**To Tint Lace Curtains.**—Lace curtains may be tinted almost any shade or colour, from *écru* to the deepest crimson, by using coloured starches. The starch, prepared like ordinary hot-water starch, must be reduced to the desired shade by the addition of white starch. Care ought to be taken to have the different sets of curtains the same shade. The best results are obtained by making a large quantity of starch, dividing it into as many lots as there are sets of curtains, and starching each set separately. Otherwise, the curtains starched first will absorb more of the colour, and therefore be darker than those done last. Finish as in the case of white curtains.

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## LACE AND CHIFFON.

Common lace should be steeped if dirty, and washed in soap-lather by rolling between the hands. Avoid rubbing and wringing, which would tear the lace. Stiffen in hot-water starch in the proportion of one table-spoonful to half a pint of cold water, roll in a cloth to absorb some of the moisture,

and then iron on the wrong side, pressing the toe of the iron well into the points of the lace to press it out to its original width and keep the pattern distinct. Air well and roll before putting away.

Fine lace and chiffon are washed in soap-lather inside a wide-necked bottle. Cover the mouth of the bottle, and shake about until the lace is clean, using a second lather if the first is not sufficient. Squeeze out and rinse in cold water. Stiffen in prepared gum water (see the recipe on page 284) in the proportion of one table-spoonful to half a pint of cold water. Squeeze tightly out of the stiffening-water, and pin the lace out, the wrong side up, on a covered table or board. When it is dry, remove the pins and iron on the wrong side.

Chiffon should be ironed, while wet, on the wrong side, and from end to end. Avoid twisting or displacing the threads by ironing across. Common or cheap chiffons require more gum water in proportion to cold water than the above quantities.

**To Tint Lace.**—A cream or coffee tint may be obtained as follows:—Prepare weak tea or clear coffee, and add gum water or starch in the proportion of one table-spoonful to each half-pint of tea or coffee. Add a little saffron. Test for the shade with a piece of clean rag. If the colour is too deep, add water until the desired tint is obtained. If this is carefully done, a nice delicate shade of cream or coffee is produced.

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## BLOUSES.

Coloured blouses are washed in the same way as prints, and stiffened in hot-water starch (see the recipe on page 283). The proportion of starch used depends on the stiffness desired; when very stiff, they keep longer clean. They should be dried in the shade, as the sun destroys the colour. When they are dry, the cuffs and collar should be starched a second time in cold-water starch.

Sprinkle water across the gathers above the cuffs and around the collar, and stiffen the collar and cuffs in cold-water starch. Damp the rest of the blouse with warm water, and then fold, keeping the starched parts together; roll tightly, and leave for a short time to allow the dampness to become evenly distributed.

**Ironing Blouses.**—Iron first the unimportant parts, the tapes, then the trimmings, on the wrong side if the pattern is raised; then the yoke on both sides, in order to dry it thoroughly; then the sleeves double, and the cuffs of each sleeve. Iron the gathers at the top of the unlined sleeves on the wrong side by slipping a small cool iron inside, and pressing the toe of the iron well up into the fulness, being careful not to make creases on the part already done. Iron one side of the front, then the back, then the other side of the front, working so that the finished work can be passed outwards. If brought down in front of the table, it is liable to get crushed. Arrange

the fulness of the front into two or three small pleats, air thoroughly, and fold carefully to prevent crushing.

Blouses when lined should be ironed lightly on the wrong side to straighten the lining, and then finished on the right.

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### SUN-BONNETS.

White sun-bonnets should be washed, like white clothes, in hot water, and boiled, rinsed, and blued; but all rubbing must be avoided, as it might tear the lace or the muslin. If required very stiff, they should be dried and stiffened in cold-water starch (see recipe on page 283), but in most cases starching while wet is sufficient. Wring tightly and roll in a cloth, and leave them for a short time, so that the moisture may be absorbed by the cloth.

**Ironing Sun-bonnets.**—Begin ironing at the back of the bonnet, and iron towards the front. Straighten the crown, and iron on the wrong side until it is dry; then pull the frame of the bonnet into shape, and iron until it is stiff; raise the narrow frills on the right side which have been pressed to the sides of the bonnet, and iron them on the right side, commencing with the backmost frill and gradually working towards the front. Lace frills should be taken in the same order, but should be ironed on the wrong side to prevent a gloss, and to raise the pattern on the right; iron the deep frill at the back, and regulate the fulness with the fingers; finally iron the strings, goffer the frills, and air thoroughly. If sun-bonnets are preferred less stiff, hot-water starch may be used instead of cold. The bonnets must in that case be dried and damped before ironing, to prevent the iron from sticking.

Coloured sun-bonnets, though stiffened and finished in the same way, should be washed like other coloured materials.

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### PARAFFIN WASHING.

This method, sometimes adopted in houses where there is a large family, saves time, labour, and soap. All the work previous to boiling is dispensed with, but it is only suitable for very dirty and greasy clothes, such as kitchen towels and dusters.

The disadvantages of paraffin washing for fine materials outweigh the saving of labour and material. Firstly, the clothes are boiled with the dirt in them, and in consequence acquire a bad colour; secondly, as the water in the boiler must be changed for each set of things, time is wasted in waiting for the water to boil again; thirdly, the quantity of warm water required is so great that, unless special heating appliances are provided, it is almost



impossible in many houses to obtain the necessary supply; fourthly, the smell is objectionable, and can only be removed by drying in the open air.

Half-fill a good-sized boiler with water, boil, and add one ounce of soda, three table-spoonfuls of paraffin oil, and half a pound or more of soap, the actual quantity depending on the hardness of the water. Put the clothes into the boiler, press them under the water with a stick, and boil them quickly for half an hour, moving them about frequently with the boiler-stick. Rinse thoroughly in three or four warm waters, using soap in the first to remove the oil and grease. Blue, and wring them tightly, and dry them in the open air. Damp evenly, fold, and mangle.

# THE DAIRY.

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The dairy should be kept exclusively for the storing of milk, cream, butter, and dairy produce generally. On no account should vegetables, meat, or fish be kept in it. As milk readily absorbs the smell and flavour of foreign matter, the atmosphere must be perfectly pure if good results are to be obtained.

The aspect should be north, so that the direct rays of the sun may not fall on the milk. Double walls are better than single, and a

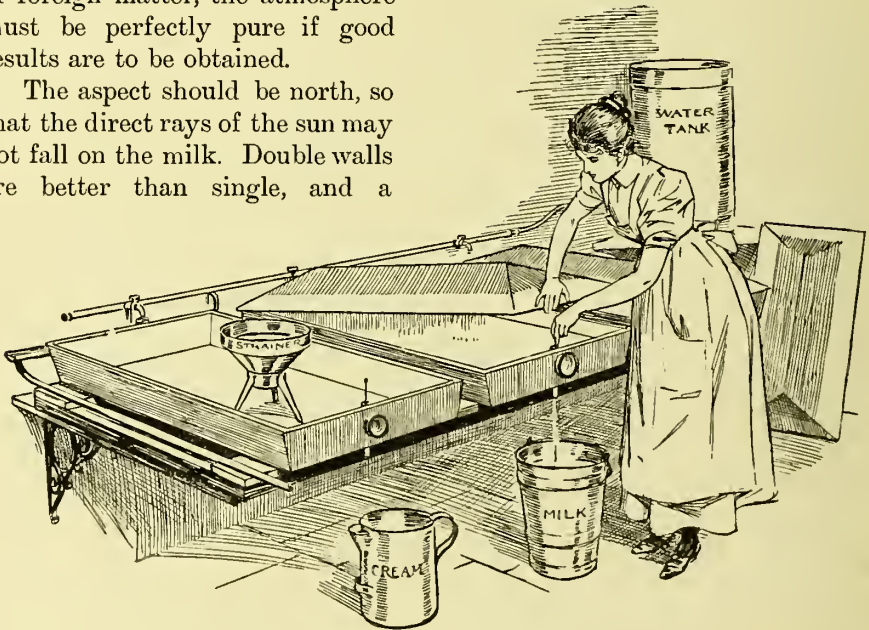


Fig. 314.—Jersey Creamer. (T. Bradford & Co., London.)

thatched is better than a slate roof, straw being a bad conductor of heat. If the roof is not thatched it should consist of layers of wood, felt, and finally slates or tiles.

The walls should be lined with tiles, so that they may be easily cleaned.

The floor should be constructed in such a way that the moisture can be readily removed. If made of cement, or of tiles set in cement, there will be no crevices in which milk or dust can collect. It should slope towards the drain, which should be outside the building and trapped.

The shelves should be of marble, slate, or stone.

The windows should be made to open, and should be covered with perforated zinc, so as to ensure a thorough draught and to exclude flies.

A good supply of pure, clean, hot and cold water is absolutely



# A MODEL DAIRY

1, Cream-raising Room ; 2, Churning Room ; 3, Cheese-making Room ; 4, Cheese-pressing Room.





necessary, also plenty of scrubbing-brushes and cloths kept exclusively for the dairy.

**Dairy Utensils.**—The utensils ordinarily used in a dairy are two milking-pails, weights and scales, a separator, or (if the milk is set for cream) shallow pans or a Jersey creamer (fig. 314), a strainer, cream cans or crocks, skimmer (fig. 315), churn, thermometer, butter-worker, scoop, whisk, butter-cloths, Scotch hands, prints, cream-stirrer, butter-board, buttermilk crocks, butter-boxes, salt, a copper or some other means of obtaining hot water, sink, squeezer, and mop.

**Care of Dairy Utensils.**—After use all utensils should be cleaned at once, and never allowed to wait until the milk or grease dries on them. They should be brushed well first with lukewarm water, then with hot water, and finally with boiling water, in which last they should be left for several minutes; afterwards they should be well dried, and exposed to the air to sweeten. If wooden vessels are left too long in the sun, the seams will open and cause the vessel to leak. Cloths and brushes should be well washed, scalded, and dried every day. There is no surer sign of a slovenly dairymaid than badly-kept cloths and brushes. A little common washing-soda may be used occasionally in the water, if care is taken that every article is thoroughly rinsed afterwards in quite clean water. Soap should never be used for anything in the dairy. Many failures have been traced to the use of soap. The floors should be scrubbed each day with plenty of cold water first and afterwards with hot water. But they must always be dried well, and for this purpose all doors and windows should be opened. Damp floors cause a mouldy disagreeable smell, which is apt to spoil the flavour of the produce. All the taps, brasses, and tins should be kept quite bright. A sharp rub up each day is better than a long weekly cleaning. A little care and forethought will save much work and worry.

**Dairymaid.**—The dairymaid should be intelligent, clean, industrious, and an early riser. She should have plain washing dresses, strong white aprons, white caps completely covering the hair, and strong leather boots. She should take the entire management of the dairy and milk, and clean all utensils.

When only two or three cows are kept the dairy work is often transferred to the cook, in which case she is usually not expected to milk, her duties beginning when the milk is brought to the dairy by the man. The feeding and management of the cows also belong to another department. At the same time, this should be very carefully done, as the best dairymaid in the world could not produce excellent cream and butter from tainted

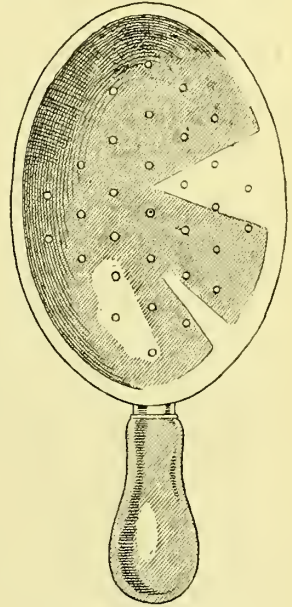


Fig. 315.—Perforated Skimmer.

milk. Given good milk, healthy surroundings, cleanliness in the dairy, and careful management, the result cannot fail to be satisfactory.

## BUTTER-MAKING.

**Creaming System.**—On its arrival at the dairy the milk should be strained through a fine wire-gauze (with a fine muslin tied over it) into shallow pans, Jersey creamers, or porcelain bowls, in which it has to stand to set. It should then not be moved or interfered with in any way for 24 hours. The temperature of the dairy should be from 55° F. to 60° F. Cream rises most easily in a falling temperature, so that it is better set at the natural temperature at which it leaves the cow, viz. 98° F., and allowed to cool

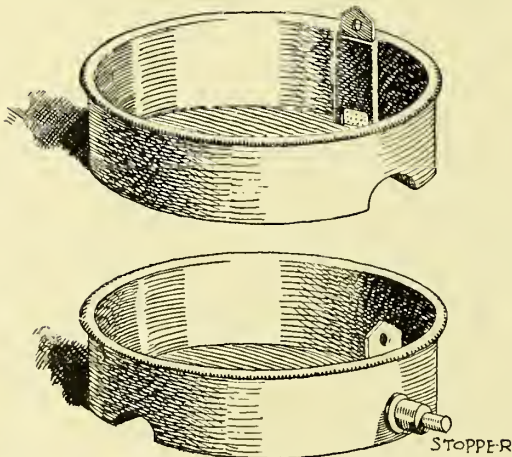


Fig. 316.—Brittany Self-skimming Porcelain Milk-pans. (T. Bradford & Co., London.) On opening the stopper, the milk is drained away from beneath and the cream is left in the pan.

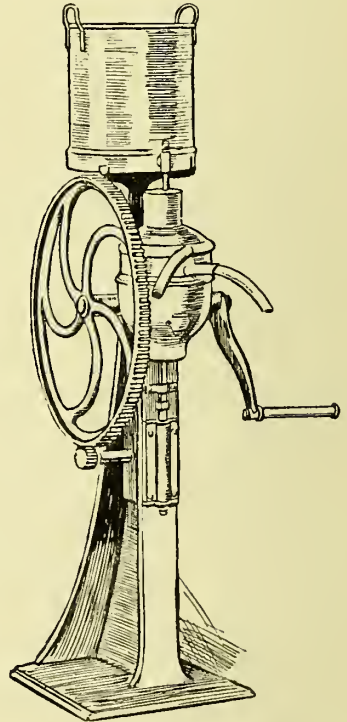


Fig. 317.—Alpha Hand-separator.

gradually to the temperature of the dairy. Any movement of the milk after setting impedes the rising of the cream. After 24 hours the cream should be carefully skimmed off and put into a porcelain bowl to ripen. At the end of another 12 hours there should be a second skimming, after which the skimmed milk may be used for calf-rearing, pig-feeding, or any similar purpose. This is the old-fashioned method of obtaining the cream, but the best and most modern way is by means of the separator (fig. 317).

Small and inexpensive separators are made now, most of them very good for the use of small dairies where only two or three cows are kept. The first cost is soon recovered in the increased gain of cream and butter. The

advantages are, that the cream and skim-milk are obtained perfectly sweet. The operation is very rapid, only 30 minutes being required for 6 gallons of milk, and the separation of the cream is almost perfect, from 92 per cent to over 98 per cent being recovered by means of the separator, as against 80 per cent when shallow pans are employed. All impurities are removed, as may be ascertained by examining the bowl of the separator after the work is done. Vibration or unsteadiness prevents proper working of the machine and causes greater labour. The separator must therefore be firmly fixed and level. It must be well cleaned and oiled, and driven at regular speed according to the directions given with it. If the proper temperature be maintained—from 85° F. to 98° F.—good sweet cream is obtained in about 60 minutes or less after the completion of milking.

When it has cooled, as much as is not required for the family is set aside in a steen or porcelain bowl to ripen for churning. The advantage of ripened over unripened cream is that it yields more butter, which keeps longer and is of better flavour. Care must be taken that it does not become disagreeably sour, or the butter will be spoilt. Three days in winter and two in summer are quite long enough for the cream to ripen. When in proper condition it should have a smooth velvety appearance and a slightly acid taste and smell. The souring can be hastened, if necessary, by placing the vessel containing the cream in hot water of temperature 120° F., and gradually raising the temperature of the cream to 70° F. or a little more, stirring all the time. It should afterwards be allowed to cool again to the temperature of the dairy. To retard ripening it must be kept cool, a little salt being added.

Preservatives, such as preparations of borax or salicylic acid, should never be used in any stage of dairying. Salt, cleanliness, and pure water are the only safe preservatives. If cream of two or more milkings have to be mixed, the last must be added at least 12 hours before churning, to ensure that it shall all be equally ripened, otherwise the ripened cream will turn into butter first, and part of the unripened will pass away with the butter-milk.

**Churning.**—The churning should be done as early as possible in the morning, and the whole process completed in two hours. The best churns are those which produce butter by concussion, not by friction. A large

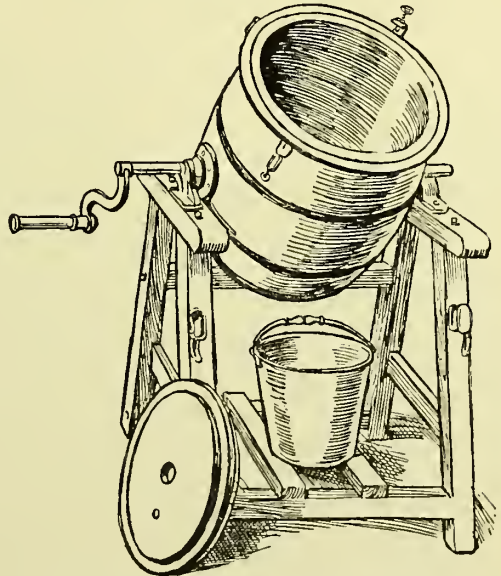


Fig. 318.—Victoria Churn ("end over end"). (Dairy Supply Co., Limited, London.)



mouth facilitates the pouring in of the cream and the getting out of the butter, and removable beaters, made of hard impervious wood, are easily cleaned, and afford efficient means of ventilation. Another useful addition is a glass indicator to show the progress of the cream towards butter. The best churns for a small dairy are the various modifications of the "end-over-end" pattern (fig. 318), or the box or "fish-back" churn (fig. 319).



Fig. 319.—Bradford's Patent "Multum in Parvo" Butter-making Apparatus, consisting of "Fish-back" Churn and Butter-worker.

The churn should be prepared as follows:—Rinse it well with boiling water—lukewarm water is worse than useless—and then take a handful of coarse salt and brush it briskly all over the inner surface. Finally rinse it well with cold water. The churn must be of the same temperature as the cream, viz. 56° F. to 60° F. in summer and 60° F. to 62° F. in winter. If the temperature is much below this the butter will not come, as the fat globules will be too hard to cohere. If the temperature is much higher, the globules will be soft and the butter will form into an oily mass. The temperature must be regulated by placing the cream-vessel in cold or hot water, never, however, hotter than 120° F., as that would spoil the texture of the butter.

To get rid of flies and other foreign matter which may be in the cream,





AYRSHIRE COW



SHORTHORN COW



it should be strained through a coarse canvas cloth into the churn. When the lid has been screwed on, the churning may begin, slowly at first. It is necessary to ventilate frequently to allow the escape of gas which always forms in the beginning of the churning process. After this gas has all escaped, the speed may be increased in accordance with the maker's directions, forty revolutions a minute being the usual number.

Notice the cream through the glass indicator in the lid, and when very tiny particles of butter appear on the glass—in 15 or 20 minutes—take off the lid and add about 1 quart of water 2° F. colder than the cream; then finish churning very slowly. This last part of the operation usually occupies 10 or 15 minutes, when the butter should be in a fine, granular state (each grain about the size of a No. 3 shot). It is then ready for working and washing. Very careful management is necessary here, as a few turns too many of the handle will convert the butter into a solid mass, when it cannot afterwards be properly washed free from butter-milk. The butter-milk is allowed to escape, through a plug-hole at the bottom of the churn, into a bucket over which a strainer is placed to catch any particles of butter. Water at 54° F. is added, and the churn is again revolved several times, to ensure the complete washing of the butter. This water having been run off, a second lot is added, and the process repeated. The butter is then ready for salting.

**Dry-salting.**—Lift the butter out of the last washing-water by means of a scoop (fig. 320), place it on the “worker”, pass the roller gently over the grains of butter until the greater part of the water is expelled, and then, by a reverse movement of the handle, roll the butter into a compact lump, weigh it, and return to the “worker”. Weigh out the salt at the rate of  $\frac{1}{4}$  to  $\frac{1}{2}$  oz. to 1 lb. of butter, place it in a dredger



Fig. 320.—Perforated Butter-scoop.

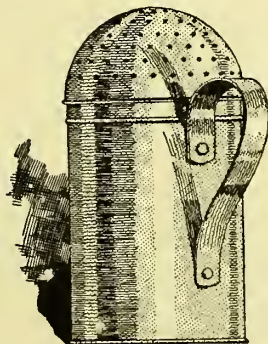


Fig. 321.—Salt-dredger.

(fig. 321), and dredge briskly over the butter, which must then be rolled up and worked a few times to mix the salt thoroughly. Leave it for 20 minutes to allow the salt to dissolve, and work it again three or four times until the butter is free from holes and excessive moisture. It should not contain more than 12 per cent of water. On the other hand, if over-worked, it looks greasy, and the colour and flavour are spoilt.

**Brining.**—Of the methods of salting, brining is the easier, but the result is not quite so good as in dry-salting. 2 lbs. of coarse salt are dissolved in 1 gallon of water, which is then strained through a cloth into the butter. It is then left for 20 minutes while the “worker”, a flat or



arched table with raised sides, is prepared by first rinsing with boiling water, then rubbing with salt, and finally rinsing with water as cold as can be obtained. All the utensils should be prepared in the same manner. The "worker" (fig. 322) is provided with a roller fitted with spring bearings, which can be worked either way on the board. It presses the water out of the butter without friction, and thoroughly incorporates the salt, especially when the method of dry-salting is employed.

For brining, proceed in exactly the same way as in dry-salting, the only difference being that no dry salt must be added on "the worker", and the working can be completed at once, as no time is needed for dissolving the salt.

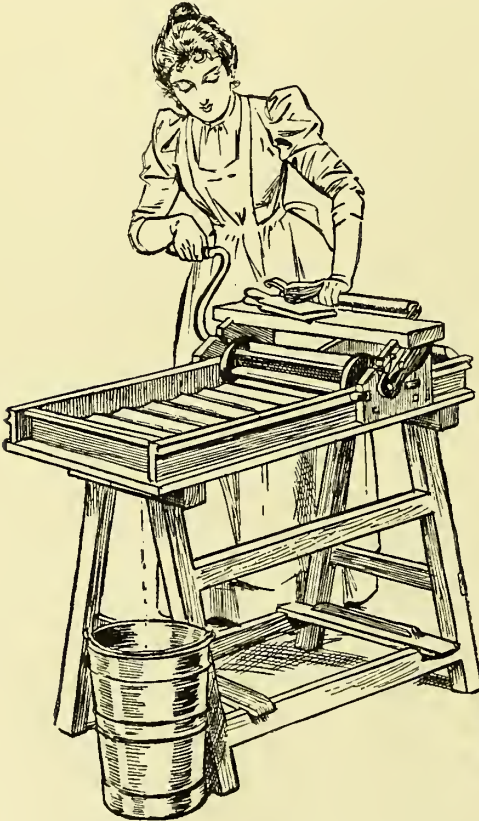


Fig. 322.—Butter-worker. (Llewellyn & Son.)

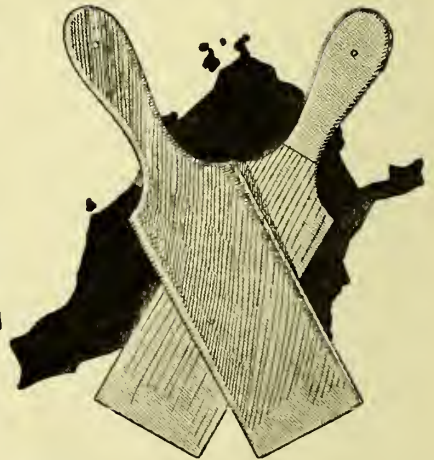


Fig. 323.—"Scotch Hands."

The butter is now ready for making up, which is done with "Scotch hands" (fig. 323) on a board. Throughout the whole process it must never be touched with the human hands. It should be weighed, and then made into any shape required. It should cut like wax, without holes, and when broken should show a grain like cast-iron, the colour being a pale-yellow. Butter travels best when wrapped in grease-proof paper, placed in strong parchment boxes, which are made in different sizes, and can be obtained from any good box-maker.

**Butter for Keeping.**—Butter which is to be kept for a considerable time is prepared in exactly the same way, the same amount of salt being used as for ordinary purposes. When it has been thoroughly washed, salted, and worked, it is placed in a compact mass in a porcelain vessel, and com-



pletely covered with brine, a heavy stone being the best thing to weight it with.

The method of preparing the brine is as follows:—To every gallon of water allow 3 lbs. of coarse salt. Boil the solution, and then leave it for 24 hours. If it will float an egg it is ready for use. Pour off the top very carefully, as the sediment which settles at the bottom would injure the butter. Then pour the cold brine on the butter and cover the crock with a muslin cloth. If these directions are carefully carried out, the butter will remain perfectly good for a year.

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### CAUSES OF BAD BUTTER.

All this sounds very easy; why, then, is so much bad butter made? It is not always the fault of the dairymaid. It may be due to inferior milk, an unhealthy cow, bad water, improper food, faulty drainage or ventilation of the cow-house, abnormal atmospheric influences, or other circumstances not under her control. A list of some of the causes of bad butter may be helpful to many readers:—

(1) Having the cream too ripe or not ripe enough. Experience alone will teach a dairymaid exactly the right stage of ripeness at which to churn.

(2) Defective washing of the butter.

(3) Neglecting to strain the cream, and so allowing caseous matter to get into the butter.

(4) Under-working or over-working the butter—in the former case leaving in too much water, and in the latter too little, which causes the butter to be greasy.

(5) Careless addition of salt, or the use of inferior salt.

(6) Uncleanliness of utensils.

(7) Churning at too high or too low a temperature.

All these mistakes are frequently made, and the obvious remedies are in the hands of the dairymaid.

**Streaky Butter.**—Streakiness is another common defect. It may be caused by—

(1) Imperfect admixture of the salt.

(2) Working the butter with the hands.

(3) Churning together creams of different degrees of ripeness which have not been properly mixed twelve hours previously.

(4) Neglecting to strain the cream.

(5) Not washing carefully.

(6) Strong sunlight falling on the cream during ripening.

**Rancid Butter.**—Rancid butter may be caused by overripe cream, over-churning, uncleanliness, careless washing, use of bad salt, too high a temperature of the dairy and cream, and the keeping of other strongly smelling articles in the dairy.

**Sleepy Cream.**—Sleepiness in cream is often a sore trouble to an inexperienced dairymaid. After having been churned for some time, the cream begins to froth, swelling, and filling the churn, and utterly refusing to form into butter, even after several hours of incessant churning. The causes are:—

- (1) Over-filling the churn.
- (2) Neglecting to ventilate it.
- (3) Churning at too high or low temperature.
- (4) Excessive sourness in the milk.
- (5) The use of soap or other chemicals in cleaning the utensils.

(6) The use of milk of stale or old milched cows, which is often very difficult to churn. In this case the milk of a newly-calved cow should, if possible, be mixed with it.

### CREAM-CHEESE AND CREAM.

**Cream-Cheese.**—This delicacy, if well made, is very much appreciated. Take the required quantity of very thick cream, cool it, and, after putting it into a very clean, fine calico cloth, hang it up to drip in a draughty, cool place for 12 or 24 hours, then transfer it to an earthenware bowl, and with a wooden knife scrape it off the sides of the cloth. Stir the

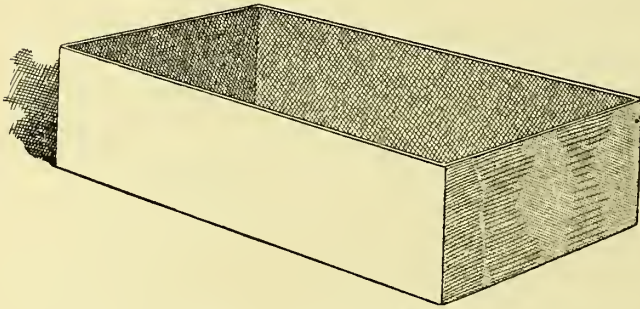


Fig. 324.—Cream-cheese Mould.

cream to mix the thick and the thin together, and hang it up again in another cloth for 6 hours. After this a cloth of more open texture may be used, and should be changed three times a day. In about 4 days the cheese will be thick

enough to mould. The mould, which is made of tin, exactly like a fig-box, is first lined with coarse huckaback cloth, and the cheese is then placed in it and pressed with the wooden knife into the required shape. It is turned out on to a slate or marble slab, and is ready for use. No salt is added.

**Gervais' Cheese.**—This cheese, which is very popular and easily made, is prepared as follows:—Place 1 quart cream and 2 quarts milk in a bowl (wooden or porcelain), and cool to a temperature of 65° F. Add six drops of rennet dropped from the end of a glass rod, and stir briskly with the rod for 3 minutes. Cover closely, taking care that the vessel is not shaken. In from 7 to 8 hours the curd will be fit to take out. Ladle it out into a scalded cloth placed in another bowl, leaving the sediment of skim-milk,



JERSEY COW



DEXTER or KERRY COW





ash, &c., at the bottom of the vessel. Hang up the curd in the cloth to drain as described for cream-cheese, or place it on a draining-table with a 5-lb. weight upon it. The latter is the better method in hot weather, or when the cheese is wanted quickly. When it is sufficiently drained, which takes about 6 or 8 hours, a little salt may be worked in (about 1 oz. to 1 lb. of curd), and the curd removed into tins previously lined with grease-proof paper. The curd is then pressed with a wooden spoon into the requisite shape. After being left on a cool slab for several hours the cheese is turned out and is ready for use. It will keep for about a week. It is not so rich as cream-cheese, and for that reason is preferred by many people. The rennet can be obtained from a chemist, and if well corked will keep for an indefinite period.

**Devonshire Cream.**—Pour the evening's milk into an enamelled-tin vessel, and allow it to stand until the following morning so that the cream may rise. Then place it on a copper of hot water, and raise the temperature to about 170° F. or 180° F. The milk must not be stirred at all. Bubbles will appear round the sides of the tin, and the cream begins to wrinkle. Remove the vessel to a cool place and allow it to stand until its contents are thoroughly cooled, which will take from 24 to 30 hours. The cream may then be removed with a perforated skimmer. It will keep sweet for about a week, and if packed in glass jars or bottles and hermetically sealed, for a much longer period. The remaining skim-milk has a peculiar pleasant flavour, and will keep sweet for a considerable time.

When it is necessary to send the cream away to the family or friends at a distance, it should be taken off very thick—by means of a separator if possible—about 1 quart of cream to 14 quarts of milk. The milk should in that case be perfectly new. The cream should be heated to about 140° F. or 150° F., and then cooled at once to as low a temperature as possible. It should be poured into jars or bottles previously well washed, scalded, and cooled, and should be so corked that the air is quite excluded. It will then keep for a reasonable time.

**Small Cheeses.**—A recipe for making small cheeses for home consumption may be found useful in many homes, as there are occasions when the cream and butter are not needed. At such times the question what to do with the milk is often a difficulty. Cheese-making utensils are rather expensive, and if seldom required would take up too much space in a small dairy; but in this case an ordinary deep tub, such as is used in the laundry, a clothes-basket, a few straining-cloths, and three or four Stilton tin moulds are all that is necessary in addition to the butter utensils. The tub must be thoroughly scrubbed and scalded, and placed in the dairy for the reception of the evening's milk, which should be brought in immediately after milking and sieved in it. The froth which is, or always should be, on the top, is then taken off and passed through the sieve to allow of proper oxidization of the milk. It must stand perfectly undisturbed until the next morning.

With a skimmer take off the cream, pass it through the sieve, and add the morning's milk, which, being warm, melts the cream as it runs through the sieve. Stir the warm and cold milk thoroughly together, notice the temperature, and when it is about 80° Fahr. the milk is ready for renneting. If not hot enough, a little of the milk must be taken out, heated, and returned to the tub. This may be done by placing a tinned pan containing the milk in a vessel containing very hot water, and stirring the milk until the required temperature is reached. Cover the tub, and leave it undisturbed until the mass is coagulated to the consistency of thick custard, or until it will break clear over the thermometer. This should take an hour.

Place a straining-cloth in the basket, ladle the curd very gently into it with the skimmer, breaking it as little as possible. When the tub is quite empty, lay two stout sticks across it, and place on it the basket of curd to drain. The process occupies about three hours, the curd being turned several times to facilitate the escape of the whey, or watery fluid which runs from it. It should now be sufficiently consolidated for salting. Break the curd (in a pan) into pieces about the size of a walnut with the hands; add salt in the proportion of 6 ozs. salt to 20 lbs. of curd. Mix thoroughly, and put the mixture lightly into a Stilton mould, and leave it to drain for four hours, when it must be turned in the mould and left until the following morning. No pressure is needed. Each morning the cheese must be turned, and replaced in the mould. At the end of a week the cheese will be ready to take out of the mould. Cover it tightly with a calico bandage, secured with a flour-and-water paste to keep it a nice shape. If kept in a moderately warm room, and occasionally turned, this cheese will be ready for use in about three weeks; or, if riper cheese is preferred, it can be kept in a lower temperature, and will then develop a fine green mould, almost as nice as the best Stilton. Ten gallons of ordinary milk should produce a 10-lb. cheese. If carefully made and kept in a suitable temperature, it will be much appreciated, and esteemed almost a luxury.

The by-products—viz. skimmed milk, butter-milk, and whey—should not be wasted, but used in some way.

They are all excellent for the feeding of young animals—calves, pigs, &c. Butter-milk (sour) is useful for mixing pastry, scones, &c., and is considered excellent to drink by many people.

Skimmed milk is used in bread-making, and for many household uses. If a little rennet is added to it, it makes a very wholesome curd for poultry, young chickens, ducks, turkeys, &c., and is greedily eaten by them. If not required for home use the by-products can be readily sold, especially the skimmed milk and butter-milk.

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### THE MARKETING OF THE PRODUCE.

There is an old proverb that "good stuff markets itself". To nothing is this so applicable as to dairy produce. When there is more milk, cream, butter, or cream-cheese than the family require, there are usually more than enough customers ready to give a remunerative price for it. When this does not happen to be the case, it is an excellent plan to send a sample of anything there is to spare to a respectable provision dealer in the nearest town, quoting prices, and assuring him that the quality will always be the same. If the produce is sent to him punctually, in a clean, attractive form, always as good as the sample, custom will never fail.

# THE POULTRY-YARD.

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The origin of the many breeds of domestic fowls which inhabit our poultry-yard is generally attributed to the *Gallus Bankiva*, the jungle-fowl of India, although some doubts have been raised as to the correctness of the assumption. The breeding of poultry is now a science. Some years ago shape, colouring, and characteristics were the chief aim; lately the useful qualities have received attention, with the gratifying result that the eggs have increased in number and size, while chickens are produced which carry more meat at an earlier age than heretofore. The best-laying fowls are very poor meat-producers; the best table fowls, the meat-growers, are very indifferent layers. The two qualities are not found in highest excellence in one breed, although there are many breeds which are fairly good in both respects. This, then, is an instructive way to consider the breeds of poultry—(a) The laying breeds; (b) the table breeds; (c) the combination breeds, breeds which more or less combine the two qualities.

*Layers*.—Anconas, Andalusians, Hamburgs, Leghorns, Minorcas, Polish Redcaps, Scotch Greys.

*Table Poultry*.—Dorking, Indian Game, Old English Game, and Modern Game.

*Combined Qualities*.—Brahmahs, Cochins, Faverolles, Houdans, Langshans, Orpingtons, Plymouth Rocks, Wyandottes. These, with the exception of the Houdans, lay coloured eggs.

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## LAYING BREEDS.

The egg-producers as a class are medium in size, active in habit, quick to arrive at maturity, non-sitters, and layers of white eggs. Fowls which lay coloured eggs invariably possess and exercise the incubating instinct. The surplus chickens of these breeds provide good food for the private table, but it is waste of money to attempt to fatten them for the public market, on which they would only realize the bottom price.

*Anconas*.—This is a small fowl, colour black, with white tips to the feathers; comb large and single, upright in the male, falling to one side in the female; legs yellow. In habit they are very active, and give better laying results when allowed complete liberty than when penned up. They







are non-sitters, and free layers of large white eggs. The chickens are hardy and easily reared.

**Andalusians.**—A medium-sized fowl, colour slaty-blue, with black lacing to each feather. Belonging to a Mediterranean tribe of poultry, they have the characteristic comb—upright in the cock and falling over in the hen,—the white almond-shaped lobes, and the pendulous wattles. These typical points are well depicted in the illustration of the Minorca, a first cousin to the Andalusian. Their legs are a dark-blue, almost black. The hens are capital layers of very large white eggs, and non-sitters. The chickens grow quickly, and the pullets commence laying at an early age. The chief drawback to the Andalusian is that even the purest-bred and best-marked parents produce a number of wholly black or white chickens. However, this fault is being gradually eradicated from some strains. The Andalusian can confidently be recommended as a hardy, free-laying breed, suitable for confinement or for a free range.

**Hamburghs.**—A small-sized breed, found in five varieties, of which the gold and silver spangled are the largest. Then in point of size come the black, the smallest being the gold and silver pencilled. The Hamburghs used to be known as “every-day layers”, so prolific are they in egg-production; but the size of the egg is certainly below the average. This and a certain delicacy of constitution are their worst points. The five varieties have the same rose comb, round white lobe, neat wattles, slate-coloured legs, and graceful, alert carriage, depicted in the coloured plate. The beauty of their plumage deserves a lengthy description; it must, however, suffice to say that in the gold and silver spangles a lustrous green-black half-moon finishes the rich bay and clear white of the feather, and in the pencils five narrow bands of black run across the feathers. The blacks take their name from their colour, but the black must be very lustrous and green, not purple. The Hamburghs are non-sitters and very active in habit, doing best in roomy quarters.

**Leghorns.**—As the name implies, this breed is of Mediterranean origin, and has the characteristic head features; but the colour of the leg and beak is yellow, and with this is found almost universally a yellowish colour of skin. The Leghorns are thoroughly good layers of large white eggs and are non-sitters; the chickens are hardy and mature rapidly. They are

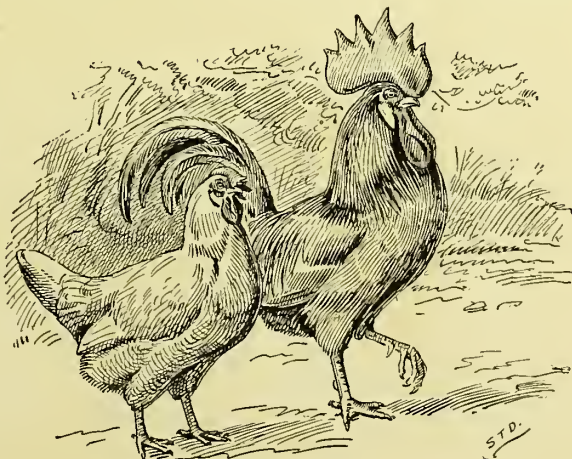


Fig. 325.—Buff Leghorns.



active in habit, good foragers, and with liberty find a good deal of their own food. The two varieties most frequently met with are the whites and the browns. The white should be a clear dead, not yellow, white in colour. They are the largest of the family, and admirably adapted for a free range in a clean atmosphere. Every farmer who makes egg-production a feature of his farm should have a flock of white Leghorns. The browns, being more subdued in colour, are more suitable to pens or town enclosures. They are shorter on the legs than the whites, and become more reconciled to imprisonment. The buffs are entirely a buff colour. They are small in size, and difficult to breed without black or white appearing in the plumage.

**Minorcas.**—Another of the large Mediterranean family. A goodly-sized bird, black all over in colour, the head, as will be noticed in the illustration, typical of the tribe, the legs black in colour. Minorcas are wonderful layers of big white eggs, and non-sitters. They can be profitably kept either at large or penned up. There is very little to choose between them and Andalusians. If anything the Minorca is the larger, the Andalusian the stronger and the better winter layer.

**Polish.**—This is one of the oldest of our domestic breeds. The head is ornamented by a very large crest and beard. Lately the Polish has become a purely fancy fowl, but formerly it had the reputation of producing a large number of white eggs, and even now several flocks of coarsely-bred Polish yield a high egg average. An essential to the well-doing of Polish is a dry subsoil and dry housing.

**Redcaps.**—A coarse variety of the gold-spangled Hamburgh, much larger in size, stronger in constitution, and a free layer of larger eggs. The comb is of the rose type, very much exaggerated in shape and size. They are non-sitters, and the chickens are somewhat difficult to rear. This breed may be cited as an instance of the fact that a breed which the poultry-fancier does not take up makes very slow progress in popularity in spite of its undeniably economic qualities. As an egg-producer the Redcap deserves to be kept much more freely than it is. When matured it is a hardy fowl, and on a good run requires little attention.

**Scotch Greys.**—This breed is found chiefly in Scotland. The fowl is moderate in size, with red ear-lobes and white legs with black spots. The colour of the feathers is generally known as "cuckoo", that is, a gray ground colour with black bars or markings running across the feathers; in fact, not unlike the colour of the Plymouth Rocks shown in the plate. They are very fair layers of tinted-coloured eggs, uncertain as to sitting, easily reared, and fare equally well whether penned or given liberty. The breed is very rare in England, and is another instance that something beyond economic qualities is necessary to ensure popularity with poultry-keepers.

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## TABLE POULTRY.

All the table breeds lay small eggs, generally a little tinted in colour, in proportion to the size of the birds, and all of them have the sitting instinct strongly developed.

The Dorkings, the oldest English breed, are admitted to be the best pure-bred table fowl of the day. A careful reference to the coloured plate will show the great size of the dark and silver-gray varieties, the whiteness of legs and feet, each foot having five toes, and the length and depth of the keel-bone.

The dark Dorkings are the largest and most massive; the silver-grays are nearly as large but stand higher from the ground; the whites, although of considerable size, are the smallest of the three. For so large a fowl, Dorkings are fairly active; they lay a medium-sized egg, and are good sitters and mothers. The chickens are somewhat delicate, and mature slowly. When fully grown, even if fed in the ordinary way, they make capital table birds, and when artificially fattened attain great weight and high quality of meat. Dorkings require a dry soil, free range, and plenty of room by day and night. The white Dorking can be recommended to those who desire a fair number of eggs and large chickens for table, white in skin, flesh, and legs.

**Game.**—There are three distinct breeds, with many varieties. The old English Game is the fighting-cock of history. It is only suitable where there is ample room. The hens are moderate layers, good sitters, and most courageous mothers, resenting any interference with their nest or chickens. The chickens are delicate and slow growers. The modern Game has much the same attributes, but differs very materially in shape, for whereas the old English Game is a short-legged, full-feathered, broad, “cloddy” bird, the modern Game is very long in the legs and neck, and very fine and short in feather. A pair of black-breasted reds has been chosen for illustration. It is customary to cut off the comb, wattles, and ear-lobes of the Game cocks. The operation, known as “dubbing”, is painful, and should only be performed by a skilled hand. It is necessary, because the Game cock is a most pugnacious fowl, and suffers terribly in fights if these parts are not removed. When dressed the chickens are small, but the fineness of their skin and their delicate meat is held in high esteem.

Indian Game is a very handsome and very useful breed, totally different from those just mentioned. Comb very small, legs, beak, and skin yellow, plumage extremely handsome, a mixture of glossy green-black and maroon. The feathers of the hens are most delicately pencilled in black on a chestnut-coloured ground. They are thick and “cloddy” in shape, with very broad and full breasts, layers of heavy-coloured eggs, and admirable mothers. The chickens are easily reared, but not very rapid growers. As a cross with the Dorking the Indian Game is in great demand; the progeny comes to hand much sooner than the pure Dorking, and when fattened produces

the class of fowl which fetches the top market price. The cross with dark Dorking hens is the best; but when mated with Houdans, Langshans, or Orpingtons, capital chickens are obtained for killing purposes.

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### COMBINATION BREEDS.

**Brahmahs.**—This breed was first produced in America. Legs yellow, very heavily feathered, breast full, back broad and short. There are two varieties, the dark and the light. The colours of the Brahmah cock are, as depicted, a most artistic arrangement of black and white; the ground colour of the hen is a blue-gray pencilled over with black markings. The light Brahmahs are a pure white all over except for the black stripes in the hackle and the black tail. The Brahmah is an active fowl on its legs but not a good flyer, and therefore easily kept within bounds, where its contented disposition enables it to thrive well, providing it be judiciously fed. The eggs are a rich brown colour, small for the bird's size; some strains are fairly good layers, but the general tendency is a strong determination to sit after producing a few eggs. The chickens are hardy, easily reared, but mature slowly; hence, if required for winter laying they should be hatched early in the season. Their extreme hardiness makes them valuable on cold, damp soils, and for situations generally unsuited for poultry.

**Cochins.**—This breed must receive a passing notice, as its introduction into England caused the great revival in poultry-keeping early in the nineteenth century. The Cochin is a large fowl to look at, but its massive, well-filled-up outline is caused by the looseness of its feathers and abundant fluff; when plucked, the body is gaunt, yellow and coarse in skin, and heavy in bone. In habit these fowls are slow-moving, easily confined to a pen by a very low fence, and unless most carefully fed, very much inclined to put on fat. They lay a small, rich-coloured egg, are inveterate sitters, but, being very tame and tractable, make capital mothers. The buff Cochins are perhaps the most numerous. On reference to the plate it will be seen that they should be buff all over, with as little black or white in the feathers as possible. The partridge Cochins differ very materially in the colour of the sexes. The cock is a most brilliant-looking bird, with solid glossy black breast, hackles orange-red vividly striped with black, and his sides and back a deep, bright crimson. The hen is about the colour of the partridge, with lustrous black pencillings on each feather. The chickens grow their feathers very slowly, but are by no means delicate; however, they require time to mature, and therefore must be hatched early. As regards utility the Cochin is not so desirable as the Brahmah.

**Faverolles.**—The last breed introduced from France. At present the points have not been fixed. English breeders have arranged a standard, and in a few years, no doubt, it will breed quite true. The most popular variety is the Salmon Faverolles. The head has ample muffling and beard;

the body is broad and deep, breast full and wide, thighs and legs short, the legs slightly feathered, and the feet may have either five or four toes (five for choice). In colour the cock is like the silver-gray Dorking, but the hen is fawn colour on back, shoulders, and tail, with a lighter shade of the same colour on her breast and underfluff. Breeders are endeavouring to produce a cock with feathers coloured the same as the hen. Faverolles are remarkable for two facts, viz. that their legs are white, yet they lay a coloured egg. With the exception of the Faverolles and buff Orpingtons, no other white-legged fowl lays a coloured egg. Faverolles are large, very hardy, and good winter layers. They lay a number of eggs before becoming broody, and, being very tame and easily handled, they make most desirable mothers. The chickens grow very quickly indeed, and are reared without difficulty. The Faverolles is one of the most useful all-round breeds before the British poultry-keeper, giving excellent results whether kept in confinement or allowed complete liberty.

**Houdans.**—The French breed, until the introduction of the Faverolles, most common here. The picture of the Houdans shows that they are a crested breed, with muffling and beard; each feather is black tipped with white, while the foot should have five toes. The strange formation of the comb will be observed in the illustration, where the smooth, full, but compact crest has been carefully drawn. The Houdan is an excellent layer of large white eggs, and a non-sitter; the chickens almost rear themselves, and mature rapidly. The skin and meat are very white and fine in quality, so that it takes high rank as a table fowl. Like all crested fowls, the Houdan prefers a dry situation, it is not suitable for damp, heavy soils; and unless it is hatched early in the season, cannot be depended upon for eggs in winter. The Houdan is invaluable for crossing with many breeds of fowl.

**Langshans.**—This is a very old breed of poultry imported from China. Both cock and hen are a lustrous beetle-green black; the body is large, breast and back long. In the modern type the legs and thighs are long, causing the fowl to look very tall. There is, however, a shorter-legged, heavier-looking bird which some fanciers prefer. The Langshan is a first-rate layer of very dark-coloured, large eggs; a good mother to her chickens, which are not very difficult to rear. The meat is fine, white, and delicate. The Langshan is a very useful, handsome breed, hardy and active in habits.

**Orpingtons.**—The first Orpingtons were black, with the green sheen of the Langshans; now we have them white and buff. The single-combed variety is by far the more common, the rose-combed varieties being rarely seen. In shape it is a massive, heavy, short-backed, full-breasted fowl, standing on short black legs quite free from feathers. The hens are, or rather were, good layers of large dark-brown eggs; lately they have shown a great tendency to become broody after laying a very few eggs. The chickens are reared without difficulty and soon grow large enough for killing. For a time the black Orpington was a most popular fowl, lately it has yielded its place to the buff Orpington. The buff was produced by the introducer of the blacks, but from quite different breeds. Still, the



ideal shape of the buff is the shape of the black. The buff Orpington marks a distinct advance in poultry culture, for, along with the Faverolles, it combines two valuable points in a utility all-round breed not hitherto obtainable, namely, the white leg and the production of large, dark-coloured eggs. The buffs are capital layers, trustworthy as mothers, suitable either for an open or a confined run.

**Plymouth Rocks.**—An American breed, gray in ground-colour, with black stripes or bars across each feather. Like all the American breeds, the Rock has a yellow beak and yellow legs, as shown in the coloured plate. The Rock also has a yellow skin, and produces large, yellow-coloured eggs. It is a big bird, but much of its size and weight is in the bone; hence, as a market fowl, it is often classed as “coarse”. The Rock is a very hardy fowl, and will thrive on wet, cold ground unsuitable to other breeds. Neither the white nor the buff is so popular here as the barred variety, but in America the white Rock is considered a most useful all-round fowl.

**Wyandottes.**—An American fowl, consequently yellow in beak, leg, and skin. The body is large, very compact, and “cloddy”; back broad, breast full and broad. The

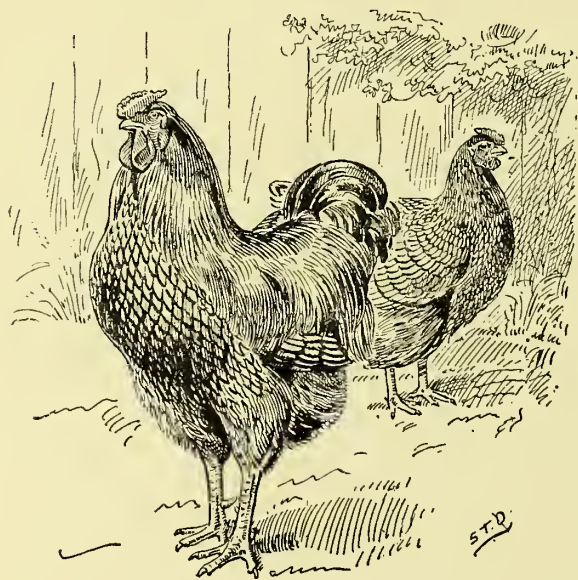


Fig. 326.—Gold-laced Wyandottes.

Wyandotte is found in many varieties. The first to arrive here was the silver-laced, the gold-laced (see Plate) following soon afterwards. There are also the white, the buff, and a beautiful sub-variety, the buff-laced. The Wyandotte, when given liberty, is an excellent forager, but if kept in pens its tame disposition reconciles it to confinement. It will be found a good layer of a pretty brown-coloured egg, perhaps below the average size. In a laying competition carried out in the spring of 1900 a

pen of silver Wyandottes gained the first prize. The chickens are managed without difficulty. They are somewhat slow at producing their adult plumage, but are ready for eating well within the average time.

**Best Breeds for Different Conditions.**—This list does not exhaust the known breeds of poultry, but contains those most commonly met with and likely to be kept by the ordinary poultry-keeper. It may help him to make a selection, but the breed or variety he himself prefers is likely to be the one with which he will be most successful. For laying purposes



Andalusians, particularly in cold damp quarters; white Leghorns, if they have liberty; brown Leghorns preferred, if to be kept in pens; Minorcas, if the atmosphere is dirty, such as would be the case on runs near a town, where a white fowl would soon look very begrimed. For table, Dorkings, if the ground is dry and the fowls can have freedom, and the cross with the Indian Game cock. For general utility, buff Orpingtons, salmon Faverolles, gold-laced Wyandottes, or black Langshans; if the fowls are kept in pens, the salmon Faverolles or golden Wyandottes.

**Cross-breeds.**—Pure-bred poultry lay quite as well as crosses, especially if the cross-breeding is not judiciously carried out. By cross-breeding is meant mating together two pure breeds. In mentioning them, the breed of the male parent is written first. Good laying results are obtained from the Minorca-Langshan, Houdan-Leghorn, Leghorn-Wyandotte, Redcap-Minorca, Houdan-Rock. For table-poultry, the Indian Game-Dorking and Indian Game-Faverolles produce the largest birds. A plump but slow-growing chicken comes from the Old English Game-Dorking, and a very hardy but rather coarse fowl from the Brahmah-Dorking. For general utility, Houdan-Langshan, Houdan-Wyandotte, Dorking-Langshan, and Langshan-Andalusian may be tried. In cross-breeding always select a pure-bred male bird; never use a cross-bred one. If it is determined to breed from the cross-bred pullets, although it is preferable not to do so, select a suitable pure-bred male, but do not use the progeny of this second cross for breeding purposes.

**Selection of Stock.**—A convenient way to calculate the age of a fowl is to ascertain the number of times it has moulted or passed through the annual operation of renewing its feathers. It has its first adult moult in the second autumn of its life. During the moulting period a fowl ceases to lay; each succeeding moult occupies more time and takes longer to perfect. A fowl is at its best before and after its first moult; this is the time when the greatest number of eggs are laid, and those eggs of the largest size. As soon as a fowl commences to cast its feathers the second time in its life, its room is preferable to its presence in the poultry-yard. One half, then, of the stock should be birds which have not moulted; the other half should consist of birds which have had one but not two moults. The loss which sometimes arises in keeping poultry may often be attributed to the fact that the flock consists of a number of old fowls past their most fruitful age.

For breeding purposes a cock or cockerel mated with hens is better than a cockerel mated with pullets. If, on account of their tendency to lay early in the season, pullets are selected, they should be mated with an adult cock, a bird which has had one thorough moult. Chickens descended from adult parents are stronger, healthier, grow more rapidly, and attain a larger size than those bred from young stock. The breeding stock should be selected on account of its egg-producing qualities, or if meat-producers are required, on account of its size, fineness of bone, and quality of meat. Eggs used for sitting should be laid by the earliest and most frequent layers of the largest

eggs. If space permits, three or four of these fowls should be located quite apart from the main flock, or penned up for a few weeks with a male bird whose mother is known to have been a good layer.

If he is the son of indifferent-laying parents, although he is mated with good-laying hens, his chickens will not be such good layers as their mothers, and the poultry-keeper will have taken a step backwards. The plan of turning down a fresh cockerel every year is therefore not to be commended, unless it is known that he inherits good-laying qualities.

**In-breeding.**—Mating together fowls related to one another is neither dangerous nor detrimental unless carried to excess. By judicious and scientific in-breeding, the various breeds and varieties of poultry have been made, and by its use the desired points of excellence have been so deeply bred into a strain that they have become hereditary. A poultry-keeper who has a yard of show fowls or a flock of layers of known excellence is most careful how he introduces alien blood, for if this be done carelessly the work of years may be at once undone. If the poultry-keeper every year gives away a sitting of eggs or a cockerel or two to friends, and keeps a memorandum of the transaction, he will be able as time goes on to obtain from such sources fowls possessing some of the blood of his own flock, which will be sufficiently alien to counteract any failing tendency he has noticed amongst his birds. And such a tendency will be evidenced by a decrease in the number and size of the eggs, delicacy of constitution, liability to sickness and disease, infertility in the eggs, failure in hatching out fertile eggs, and debility and slow growth amongst the chickens. Many of these symptoms may arise from other causes, but if he has been in-breeding closely and they are present it may be taken as a warning that the introduction of fresh blood is required.

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## FOOD AND FEEDING.

A complete dietary for poultry includes grain, vegetables, flesh, water, and grit. One reason why fowls thrive better when they enjoy complete liberty is that they can then supply themselves with vegetables in the shape of grass, flesh in the shape of grubs and insects, and grit in the shape of the small stones and bits of earth they pick up. They require other food than grain alone, although it is probably their staple food.

**Different Corn Foods.**—For corn a selection can be made from oats, wheat, barley, and maize or Indian corn. These can also be obtained ground into flour, and when given in this form are known as soft food. Several excellent foods may be obtained from manufacturers, who make up the flours into cakes and grind them into meal; these may be styled prepared foods. Each grain has some definite value as a food. Oats are the best for egg production, and therefore should be given to fowls from October on to February. They are not a good food for chickens unless ground (not

crushed) into very fine flour. Wheat is the best all-the-year-round food; it is also a bone producer, and therefore suitable for growing chickens. Barley is a heat-producing food, and may be useful in the winter months by way of change from oats or wheat; it is not used so much as formerly, and should not be given to chickens until they are well feathered. Maize or Indian corn is a most dangerous food when carelessly given, yet a valuable one if properly used. Its danger lies in its fat-forming nature, its value in its heat-giving power. Fowls fed all the year round on maize are fed in a most expensive manner. After a very brief time their bodies become so loaded with fat that they are unable to assimilate more, consequently the fatty constituents of the corn pass through the system without being utilized, and a large percentage of the money paid for the corn is wasted. Fowls in close confinement should rarely have maize—the heavier breeds, if in pens, never; these include Brahmahs, Cochins, Dorkings, Orpingtons, and especially Plymouth Rocks. The lighter breeds, the good foragers, if on an open range, do not suffer so much by continually eating maize, if it be given so sparingly that they are always hungry and on the move for other food, thus continually taking exercise.

The value of maize consists in its warmth-giving nature, and therefore it is a useful food if given in great moderation during the winter months. It may also be fed to chickens when forsaken by the hen, particularly if they be scantily feathered, and to fowls during the moulting period. Lastly, it is a capital food for the hen while sitting. As a guide to the quantity, ten to fifteen corns twice or thrice a week per head may be called moderate feeding. If the corns are once counted some idea will be obtained of the quantity, and of course a grain or two more or less can do no harm.

**Meal.**—The feeding value of these grains is not materially changed when they are ground into flour. From oats we obtain ground oats. Improperly ground it is a bad food; properly ground it is the best soft food for adult and young stock. It is cheaper than oatmeal, and, as it contains the husk of the oat very finely ground up, is a better bone producer. Ground oats must not be confused with crushed oats or “mung”.

Wheat gives sharps, fourths, or middlings, different names for the same thing. Barley gives barley-meal; most samples are very coarsely ground, and contain a quantity of dirt and rubbish, but on account of its heat-giving nature it is a good meal for the morning feed.

**Vegetable Food.**—Fowls which have access to grass can supply themselves with vegetable food; if they are in pens this food must be supplied to them as regularly as corn. The importance of a daily ration of vegetable food cannot be overestimated. Garden refuse, lettuce, cabbages, and dandelions are eagerly eaten. In winter, turnips or mangel may be boiled and mixed with the soft food, or simply cut into pieces and thrown down for the fowls to peck at. The absence of vegetable food is frequently the cause of the yolk of the egg being a pale straw-colour; the rich, yellow-coloured yolk of the country egg is accounted for by the ample vegetable diet.



**Flesh Food.**—Meat, though requisite to the health of the fowl, need not be supplied so regularly. The refuse from the kitchen should be sufficient for a few fowls, every bone, cooked or raw, should be thrown to them just as to a dog, and will be picked as clean. For a number of fowls, liver may be chopped up, or lean raw meat can be bought from the colonial butcher's shop at a very cheap rate, and treated the same way. The best

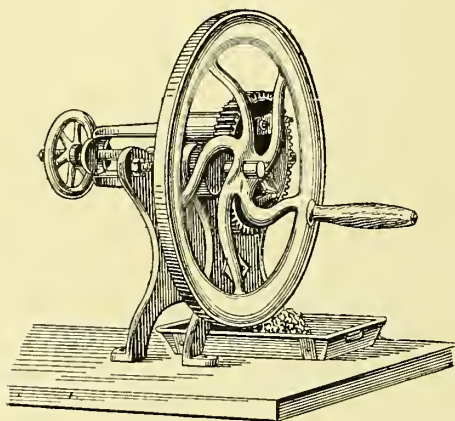


Fig. 327.—Green-bone Mill.  
(E. Furness, Accrington, Lancashire.)

way of supplying the meat diet is by the help of the green-bone mills, invented for the American poultry-keepers. By the aid of this machine raw bones are scraped or cut up into minute pieces greatly relished by the fowls, and supplying the flesh and nitrogenous diet so essential to them. It may be necessary to observe that green bones cannot be bought ground up in bulk, they must be the product of fresh and raw bones, of which two or three pennyworth can be bought twice a week, and a few minutes' daily work of the mill will convert them into a food worth as many pounds.

A green-bone mill is now almost an essential implement to every extensive poultry-keeper. Crushed green bones can be supplied to a few fowls by smashing up raw bones with a hammer on a piece of iron. This is laborious and wasteful, but may suffice.

**Grit and Lime.**—Grit or gravel must ever be before poultry. Broken flint makes good grit providing the pieces are not too large; cinders, sweepings from gravel walk, or, best of all, from roads mended with granite flint, will serve the desired purpose. Lime is also necessary to supply material for the formation of the egg-shell. Old mortar, or oyster shells pounded down to very fine pieces, are commonly used: the latter should always be well baked to destroy any putrid remains of the oyster. Shell-less eggs indicate that the hens require more lime; if two or three hens lay shell-less eggs, a little lime should be added to the water, although lime is best taken in a solid form.

**Water.**—Water must never be withheld from poultry: stone or earthenware vessels are best to use, because they can be kept quite clean, and it is most essential that the water be always clean and fresh. If the water-supply runs short for a time fowls often become so thirsty that they drink to excess on the first opportunity, and cause relaxation of the crop. A natural supply of pure fresh water is a great advantage to a poultry-run.

**Rules for Feeding.**—The rule for *feeding* fowls is very simple, but difficult to carry out. It is briefly this, stop feeding them just before they are quite satisfied. It is impossible to give the quantity of food per head



for each fowl, because, as a practical man knows, the appetite of fowls varies just as much as his own. A hen in full lay requires more food: a large Plymouth Rock eats more than a small *Hamburgh*, fowls running on a soil rich in worms and grubs do not require so much food as those kept in confined pens. The object in feeding is to keep the fowls in good condition without letting them grow too fat.

Two meals a day are ample for birds at liberty.

The first meal, given early in the morning, should consist of soft food, say half middlings and half ground-oats, or one-third some of the prepared foods and two-thirds a less expensive flour mixed with kitchen scraps. One of the meals should be moistened with hot water, warm milk, or broth, and the other meal gradually stirred into it until the whole forms a crumbly, not sticky, mass. If the ground be clean, dry, and hard, the food may be thrown down on to it, the place being changed every three or four days. In wet weather small wooden troughs or large flower-saucers can be used. When feeding, scatter the food about. If troughs are used, let them be placed some distance from one another, and quickly fill each one in order to give every fowl an equal chance to get a fair meal. If the food is in one heap, the strong fare better than the weak, and give their companions many a jealous and damaging peck.

The second meal should be given shortly before roosting time, and should consist of hard corn.

For fowls in confinement a third meal may be introduced without increasing the quantity of food supplied to them. The first meal should not be so liberal. A slight feed of hard corn can be given at mid-day, and a third feed on a little larger scale by way of supper. When kept in close quarters they are very much inclined to put on fat owing to want of exercise; by giving them a little food rather more frequently they are stimulated to move about.

The meals should be regular and punctual. Regularity of feeding means that they are fed every day, not forgotten one day and fed to repletion the next by way of amends for their enforced starvation. Some care should be taken to give the last feed well before sunset—in mid-winter perhaps so early as three o'clock—in order that there may be plenty of time to eat it and retire to roost before darkness sets in.

A change of food is good and desirable. Oats may be given as the grain in winter, with a very little maize at intervals; when spring sets in wheat takes the place of oats, or if the early spring weather is cold barley may be given. When wheat is fed in the shape of hard corn, barley-meal or ground oats should be used for the soft food; if barley is given whole, ground wheat can be given as flour. A poultry mixture comprising some ten or twelve different grains can be bought from the corn merchants, who claim for it that a continual change of food is thereby given. A moment's consideration will show that by feeding the same mixture all through the year no change at all is effected. The same diet may be continued as long as the fowls look well, lay well, and handle well, but if they fall off in appearance and laying,

a sudden change of food may invigorate them. If the food has to be bought, the best should be purchased: it will be found very poor economy to buy cheap corn or flour. On a farm a great deal of food can be given to the fowls which it would be foolish to buy at any price, such as the screenings from the threshing-machine, sweepings from the barn or granary, potatoes, and other odds and ends.

### FOWL-HOUSES AND PENS.

Considerable latitude is allowable in the plan of a poultry-house; indeed, a spare outhouse may easily be rendered suitable. If the house is built for the purpose, seasoned wood is as good material as any to use.

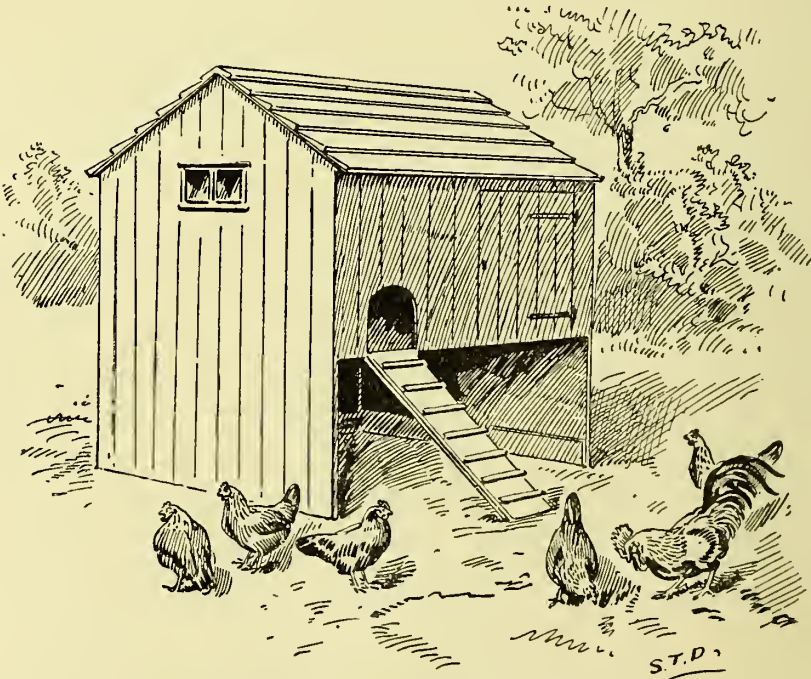


Fig. 328.—Span-roofed Fowl-house. (Boulton & Paul, Ltd., Norwich.)

Since it is an accepted axiom in poultry-keeping that small isolated groups yield more profit than one large flock, the house should not be designed too large. Neither must it be too small, or overcrowding is caused—one of the most fatal errors which can be made.

**Proper Size of a Fowl-house.**—A rough idea of the size of the house can be formed by calculating that each fowl requires 12 inches in width of perch space; the perches should be at least 18 inches apart.

**Construction of Fowl-house.**—The roof must be perfectly sound and

water-tight; a leaky roof means a damp, cold house, two faults to be avoided. There must be some means of ventilation. Fowls roosting in a badly-ventilated house breathe a vitiated atmosphere, which soon produces disease. The house should be light; its occupants should be able to see their way to walk about in it, and to fly direct on to the perches. The best floor is the ground beaten down hard; failing this, wood or bricks may be used covered with quite 6 inches of dry earth. The door of the house should be large enough to permit easy entrance.

**Perches.**—The perches, raised not more than 2 feet from the ground, should rest in sockets. Each should be the same distance from the floor, so that the fowls may scatter themselves over the perching space provided. If one is higher than the next, and a third still higher, the topmost perches will be crowded to excess and the lower ones unused.

**Nest-boxes.**—The nest-boxes should be roomy, not less than 12 inches square, and they would be better 18 inches deep by 15 inches high and wide. Convenient nests may be made by a few bricks arranged on the floor in each corner of the house, and darkened by a board leant over it to the wall.

**Fowl-shelter.**—A shed is very necessary to shelter the fowls by day. One of the best plans is to extend one side of the house, build an end to

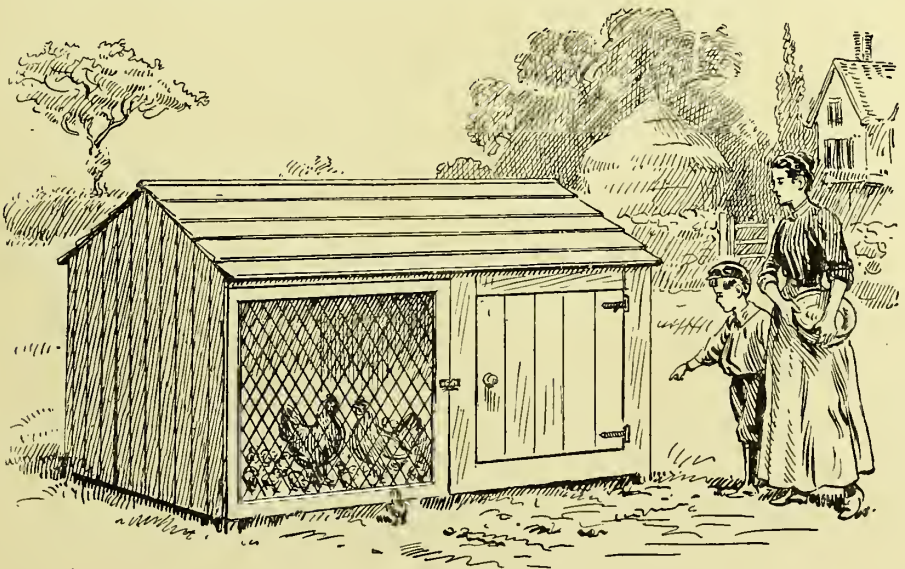


Fig. 329.—Fowl-house and Shelter.

the extension and roof it over, leaving the front open save for a weather board top and bottom, as shown in the illustration. The sunny side of the house should be selected for this shed. If desired, a light wooden frame covered with wire netting can be fitted to the front, so that the fowls can be shut up in very bad weather. The open shed, by being light and dry underfoot, provides just what the fowls seek. These requirements are



absent when the shelter is provided by raising the floor of the house some 2 feet from the ground, although this dismal, dirty refuge is better than none at all. The floor of the shed should consist of dry, loose earth, which should often be raked over and added to as occasion may require. It should always be kept *above* the level of the outside ground.

**Fowl-runs.**—Runs or pens are made by driving posts about 6 feet apart into the ground, nailing thin boards to them for the first 2 or 3 feet, and attaching wire netting for the next 4 or 3 feet as the case may be, to form a fence 6 feet high. The posts should be stout ones, three 9-inch

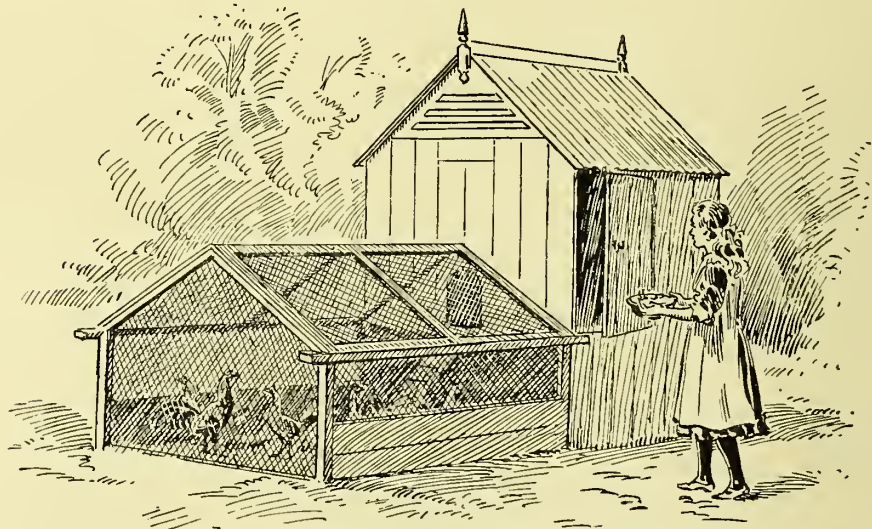


Fig. 330.—Fowl-house and Portable Run. (Boulton & Paul, Ltd., Norwich.)

planks will make the boarded part of the run, and a 2- or 2½-inch mesh, not larger, is a good size for the netting. A fence 6 feet high or thereabouts will confine most fowls. The size of the run depends on the amount of money to be expended, the number of fowls, and the space.

**Grass Runs.**—It will be a great advantage if the enclosed space be so large that the grass will be always growing. For this purpose not less than 150 to 200 square feet per head will be required, and then the ground should be given a rest from poultry for at least a couple of months annually. Fowls can certainly be kept in a very much smaller space, but the smaller the space the more skill and attention is required to keep them healthy. The most may be made of a small piece of grass by planning the houses and runs round it, and arranging for the fowls from each run to have access to it for an hour or two a day. Long grass is useless to fowls; still worse, it is often dangerous.

**Management of Fowl-run.**—There are two points, which conveniently may be considered under this heading, of paramount importance if success is to attend poultry-keeping: they are dryness and cleanliness. Fowls should be as dry as possible overhead and underfoot, hence the importance



of a good roof to house and shed. On a small run the continual movement and scratching of the fowls soon reduces the level below the surrounding land; consequently in wet weather the fowls are knee-deep in sludge, and in a most uncomfortable condition. This may be avoided by attention to drainage, and by keeping the run at the same level. The health and laying of the stock will well repay this trouble. The little word "dry" should never be absent from the thoughts of the poultry-keeper.

Unless cleanliness also is properly and regularly attended to, it is better to leave poultry-keeping alone. The outside of house and shed should be painted every year; or brushed with tar; the inside should be lime-washed (with a strong solution of carbolic acid in the wash) two or three times a year. The floor of the house should be covered to the depth of 4 to 6 inches with dry, dusty earth, raked over weekly, all the manure removed, and a little fresh earth thrown down. A mere sprinkling on the floor is useless. Moss litter is a good absorbent, but looks cleaner than it really is, though, if it is freely used and frequently changed, there is little to be said against it.

**Insect Pests.**—Cleanliness in the house is one step to securing cleanliness of the stock. The poultry-keeper must be continually waging war against insect pests. He who keeps his fowls the cleanest will have the most eggs, the strongest chickens, and the least sickness.

There are three kinds of insects, with numerous sub-varieties, the flea, the louse, and the tick. Fleas generally live in the nests and consequently often induce hens to lay astray. The reason why the nest-boxes should be movable is that they can be taken from the house every now and then and thoroughly disinfected from insects.

The louse lives on the fowls; crowds of round, yellowy-brown lice are often found running about the fluff and skin just under the tail. Periodically each bird should be examined, and if lice are found it should be dusted at roosting-time with insect-powder or flowers of sulphur (powdered brimstone). It should be turned on its back and the powder dredged into the roots of the feathers beneath the tail, between the thighs, under the wings, and then at the back of the neck.

Ticks live on the perches, from which they crawl on to the fowls and debilitate and irritate them by sucking their blood. Smearing the heads and necks of the birds with oil will relieve them. An excellent insect-destroying lotion can be made by adding one part of paraffin to four parts boiling water, stirring the two well together until thoroughly mixed, and cool. The lotion can be applied to the feathers of the fowl by the finger or a piece of sponge. The mixture should not be stronger than the proportions given, for paraffin seems to irritate the skin. About once a month all perches should be taken out of the house, rubbed over with paraffin, and replaced when dry.

Fowls naturally attempt to rid themselves of insects by scratching earth into their feathers and shaking it out. Therefore in every pen there should be a large box slightly sunk into the ground, and full of dry earth, with

some kind of lean-to cover. Fowls penned up are more troubled by insects than those which have liberty.

## CHICKEN-REARING.

**Nest for Hatching.**—To ensure a good hatch the nest of the sitting hen must be protected from intrusion by other fowls. Therefore it is best to set apart a small house, or any unused room, or even a large pen, for her sole use. If only the fowl-house is available, a piece of netting should be tacked in front of her box, from which the hen will have to be removed daily for a feed and drink; when she returns to her eggs the wire-netting must again be secured.

The foundation of the nest should be earth. A large bucketful may be put in a box, or in a corner if kept in position by bricks. The heap should be slightly hollowed in the middle, dusted over with flowers of sulphur, and bedded with soft short hay. A hen should never be placed in an old nest. It may be advisable to give her some pot eggs at first until it is quite certain that she will take to the new nest.

**Eggs for Hatching.**—The eggs should be fresh, and laid about the same date. Freshly-laid eggs will begin to chip about the twentieth day of incubation; old ones may require twenty-two days. Consequently, if there be much discrepancy in the age of the eggs, the hen may lead her first hatched chickens from the nest, leaving those still in the unhatched eggs to perish.

There is no means of ascertaining the sex of the future chicken. Early in the season the long-pointed eggs may yield more cockerels than pullets, but by no means must it be taken as a certainty that such will be the case.

In winter, nine or ten eggs are sufficient for each hen; later, eleven or twelve may be given, and thirteen should always be the maximum.

Taking one season with another the proportion of chickens reared by hens entrusted with ten or eleven eggs will be larger than if fifteen or sixteen are given to them.

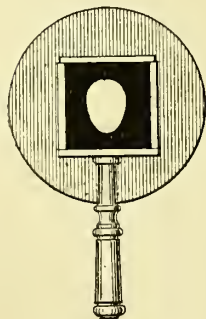


Fig. 331.—Hearson's Egg-tester.

**To Test the Fertility of Eggs.**—The condition of the egg on the seventh or eighth day of incubation can be ascertained with the help of the simple egg-tester. If an egg be supported against the hole in the tester and held between the eye and a lighted candle in the dark, it will appear nearly transparent if unfertile or clear, but nearly opaque if fertile or good. If the examiner has no experience in testing eggs a new-laid one should first be examined, then all those which present

the same appearance after eight days of incubation may be rejected.

With the assistance of the egg-testing lantern the germ can be detected

by experts after forty-eight hours' incubation, and is plainly visible on the fourth day.

When two hens are set at the same time it often happens that between the two only sufficient fertile eggs are found to make up one nest; all these should be put under one hen, and the other started afresh on a second lot of eggs. With the exception of the one examination, the less sitting hens are disturbed the better.

**Hen-coops.**—The coop should be dry, airy, and afford protection against every change in the weather; it should also be so made that access can easily be obtained to every part of the inside for the purpose of whitewashing after each brood leaves it. Coops are generally made of wood about 2 feet each way, or 2 feet deep and 3 feet long; the roof slopes, with a good fall, to the back; the back and ends are boarded up, one half the front can be boarded up and may form the door, the remaining half may be lath work, or covered with a netting. A shutter should be provided for the open part, held in place by buttons, and fitting closely in every part except 6 inches from the top. By this means the chickens can be safely secured at night, yet always enjoy plenty of air.

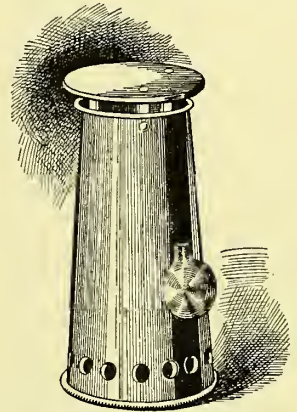


Fig. 332.—Hearson's Egg-testing Lantern.

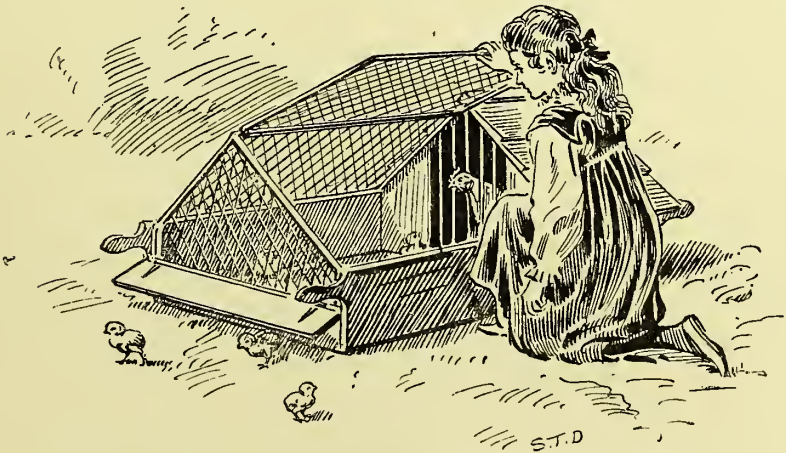


Fig. 333.—Portable Coop with Run combined. (Boulton & Paul, Ltd., Norwich.)

The bottom should be raised an inch or two from the ground, and always kept thickly covered with fine dry soil or sand, or a mixture of both.

Early in the morning all dirt should be removed, and a little fresh soil added.

**Best Position for Coop.**—The coop should be placed out of doors



where the chickens can run about on short fine grass. Chickens should not be reared on the same spot for more than two successive years.

If the coop has to stand where it can be approached by other poultry, a small yard should be made for it. Construct two sides 4 to 6 feet long and  $1\frac{1}{2}$  to 2 feet high and one end the same height and the width of the front, or the open part, of the coop; all these can easily be made out of strips of  $\frac{1}{2}$ -inch wood 4 to 6 inches wide nailed together to form the frame and covered with netting. A fourth piece will be required to form the top. The four pieces can be lashed together by string or wire, and when placed in front of the coop will provide a light, movable yard.

The coop and yard must be moved every two days to fresh ground. Two pieces of thin board 7 or 8 inches square are required for feeding purposes, and an ordinary 8-inch flower-saucer with a pot two sizes less inverted in it. The latter makes an excellent drinking-fountain, easy to empty or fill and keep clean, and, moreover, one which, by reason of the inverted pot, the chickens do not scramble into or the hen upset.

**Management of Young Chickens.**—On the evening of the day on which the eggs are due to hatch, the hen may be gently lifted from her eggs, any empty shells removed, and a cursory examination made to ascertain if any have slipped over the unhatched eggs, if so they should be pulled off or the chickens in the eggs will be suffocated. For at least twenty-four hours after hatching, leave hen and chickens in perfect quiet. The chickens require no food, and are better without it. Their first meal should be either an egg beaten up with two table-spoonfuls of milk and baked into a kind of custard, or an egg (and one of the rejected clear eggs can be used), boiled just hard and chopped up very fine. To either of these add a pinch or two of ground oats, coarse oatmeal, or some prepared chicken-meal, allow to stand for ten minutes after being merely moistened by boiling water and mix together. Give the hen a hearty meal of Indian corn and take her with the chickens to her coop. Scatter a little of the egg-food on one of the boards, and in a very few minutes some of the chickens will begin to pick it.

When the hen has settled down and is brooding her flock, take away the feeding-board and clean off every particle of food. Sour or fermented food will most likely set up diarrhoea and bowel complaints amongst the chickens. On the third day the egg may be omitted, the diet consisting of the prepared chicken-meal, moistened as before, but made a little wetter, and then dried up again into a crumbly (not sticky) mass by adding oatmeal, ground oats, middlings, or sifted barley-meal. Sloppy food, such as bread soaked in water, is bad for chickens, bread soaked in milk and dried up again, by adding some dry flour or other, makes, on the contrary, a good food. The next addition will be some small, hard grain, a few grits; a little canary or millet seed should be given in place of one of the soft feeds.

By the end of the week the hen will have taught the chickens to eat small wheat, and then this capital bone-forming grain must gradually be given more freely and the soft food less liberally. For about three weeks



chickens should be fed every two hours, a very little at a time, the grain thrown amongst the short grass or on the ground, the soft food put on the little boards or in saucers; but every vessel from which soft food is fed should be duplicated so that one may be perfectly cleansed while the other is in use. A very little finely-chopped-up raw meat, or better still, the ground green bones, should be allowed every other day after the first fortnight. The water-fountains and saucers should be emptied every night and filled with fresh water in the morning; in hot weather the water should be changed once or twice a day and shaded from the sun.

Chickens suffer even more from insects than adult fowls; until this fact became known thousands of chickens were physicked to death. If, in spite of skilled attention, careful feeding, and a good run, chickens from three to six weeks do not seem to come on, if they feather slowly, if their feathers look dull and loose, if they are thin when handled, the presence of insects may be suspected.

**Gapes in Chickens.**—A fatal disease sometimes attacks chickens, when about a month old, known as the “gapes”. The chicken incessantly stretches out its neck and opens its mouth as if gasping for air; and this is really the case, for its windpipe is blocked with a cluster of minute worms. A solitary case may be cured by puffing tobacco-smoke down the chicken’s throat until it is nearly suffocated, or by using some of the advertised gape cures in the manner the vendors direct. If the malady seizes the whole flock a large percentage may be expected to die. Some relief may be given by mixing a table-spoonful of powdered asafoetida with a pint of flour, moistening with warm water, and feeding at once. The disease nearly always appears where chickens are reared for several years on the same ground, or if too many are reared for the space. Should it be thought likely that the chickens will be attacked by gapes, the head of each should be anointed, when they are taken from the nest, with a touch of this ointment: 1 oz. weak mercurial ointment, 1 oz. lard,  $\frac{1}{2}$  oz. powdered sulphur,  $\frac{1}{2}$  oz. crude petroleum. Place a small piece in a tin, hold it over a light until it melts, and then smear the back of the chicken’s head with it, but be very careful not to touch the eyes or nostrils. This is a preventive, not a cure.

**Management of Older Chickens.**—As the chickens grow, the hen may be given her liberty, when she will find a quantity of natural food for them, the best they can have. Leave the hen with her chickens until she begins to drive them from her. For some time longer the chickens can roost in their coop until they show signs of wishing to perch, when they should be provided with a well-ventilated house and low perches. If at this period they are crowded at night, or if the roosting-place is too warm and badly ventilated, all the trouble expended on them will be wasted.

Their food should consist of a breakfast of soft food in which oatmeal or ground oats form the chief part, wheat for the rest of the day, with occasional small feeds of Indian corn, raw meat, or the invaluable ground green bones twice a week, and as much fresh lettuce as they will eat.

A feeding-pen is very useful when they have to feed with grown-up fowls. Such a pen can be made by tying together hurdles or frames

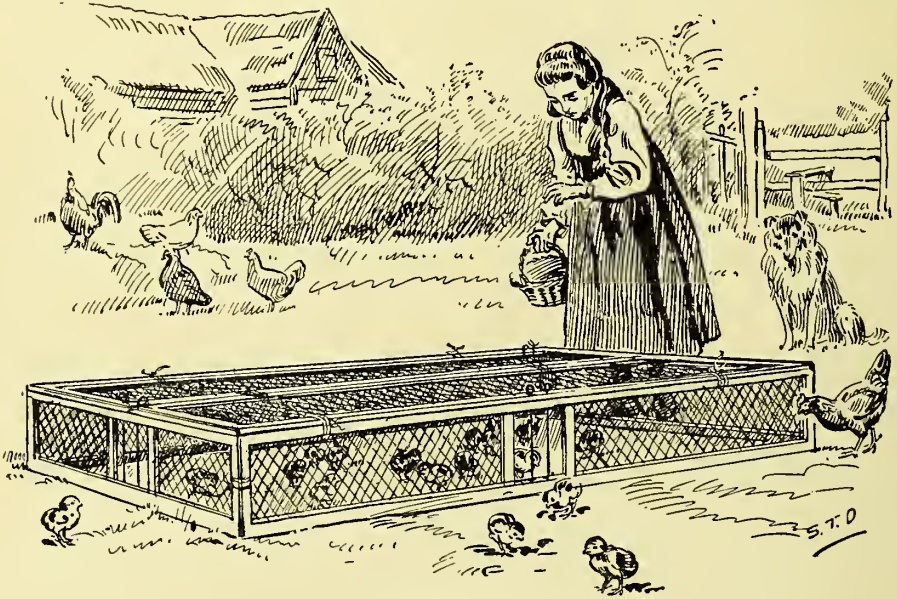


Fig. 334.—Chicken Feeding-pen.

similar to those used in the construction of a yard to a coop, save that they have openings in the middle wide enough for a chicken to pass

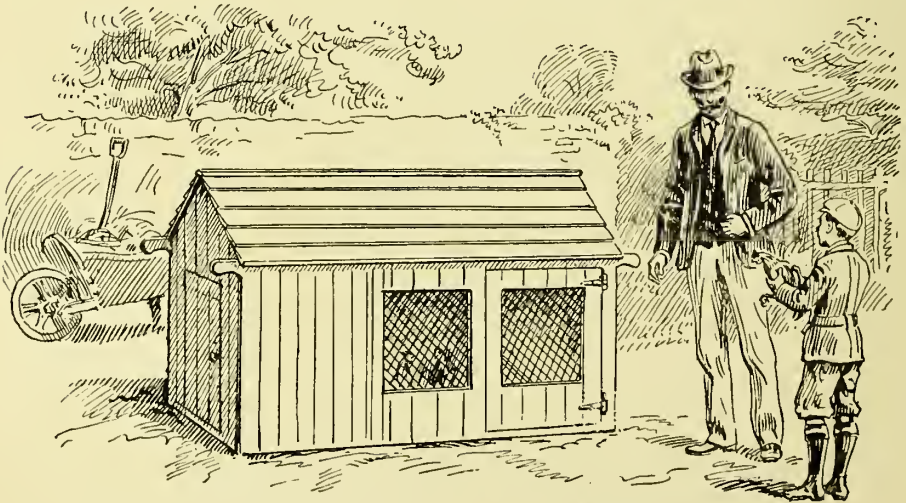


Fig. 335.—Egerton Cockerel House. (W. W. Greenwood, Bedford.)

through, but too small to admit a larger fowl. The size of the openings can be increased or diminished if a row of staples be driven into the top and bottom of the frames, through which stout iron wires are inserted, to be removed as occasion may require. In such a pen chickens can be

fed as often as required and quite apart from other stock, and by manipulating the iron rods all but quite small chickens may be excluded. The pen should be moved to fresh ground every day or two.

As soon as the cockerels begin to crow they should be kept separate from the pullets. Cockerels reared together will agree perfectly well, even when grown up, if no fowl of the opposite sex intrude upon them, but if one of these cockerels be taken away for only a few days he must not be put again amongst his old companions, or he will probably be killed or seriously injured by them.

### ARTIFICIAL HATCHING AND REARING.

Chickens may be hatched and reared all the year round quite independently of any broody hen.

**Incubators.**—The general arrangement of the interior of an incubator will be seen by referring to the illustration of one of Hearson's machines. As the method of working differs with the machine, the best advice to give is to follow the maker's instructions, but a few general observations may be helpful. The incubator should be worked in an even temperature of  $50^{\circ}$  to  $60^{\circ}$ ; the air of the room should be as fresh as possible, and not too damp; a dry, airy cellar is not a bad place, a greenhouse is a very bad place. The 50 or 60-egg-size machine or the 100-egg-size are the best. In the smaller machines the heat is not so regular; in the larger it is not evenly distributed over the eggs. Run the machine two or three days before putting any eggs into it. The eggs should be very fresh; five or six days old should be the limit, and they should come from strong, healthy, vigorous stock.

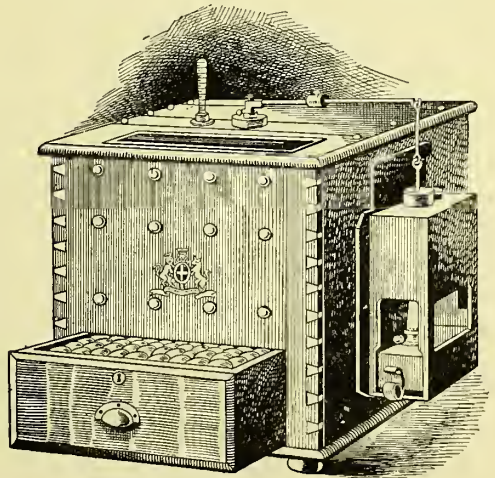


Fig. 336.—Chicken Incubator for 50 Eggs.  
(C. Hearson & Son, Ltd., London.)

**Management of Incubators.**—To work a machine to the best advantage, fill the drawer with eggs and hatch out as many as possible before introducing any fresh ones; it is a bad plan to put a few fresh eggs into the drawer every day. Examine the eggs on the seventh day, and remove all the clear ones; but do not fill up their place with fresh ones if you want the best results. Keep the temperature in the drawer at  $102^{\circ}$  to  $103^{\circ}$  for the first ten days, and between  $103^{\circ}$  and  $104^{\circ}$  for the second ten days. Be



treatment must be continued every other day until the scale disappears, in severe cases a fortnight or three weeks. The disease is contagious.

**Shell-less Eggs.**—Eggs without shells are caused (1) by feeding on nostrums and spices to increase egg production; (2) by the fowl being too fat and lacking exercise; (3) by a sudden fright or by being chased about; and (4) by a want of lime to produce the shell material. The obvious remedy for (1) is to discontinue the spices, and for (4) to provide lime. A course of Epsom salts, as much as will cover a penny, put into every pint of drinking water—until there is evidence that the medicine is working,—and a reduction in the quantity of the food, will restore the organs to their normal state.

**Farm Poultry.**—Unlimited space and variety of foods make a farm an ideal place for keeping poultry. There is no doubt, too, that the occupation will be profitable if the owner gives the same attention to the housing, breeding, feeding, and rearing as he does to other stock.

The fowls should be scattered all over the farm in small flocks of twenty or thirty of the same breed, and the choicest and most productive specimens should be selected to breed from. For convenience the chickens can be reared near home or by cottagers on the estate until they are old enough to take care of themselves, when they can be drafted into the fields. Probably egg-production will be found the most profitable branch, especially if the holding is within easy reach of a large town to which the produce can be sent twice or thrice a week in large consignments for sale by the better-class shopkeepers. Breeding and rearing chickens for the fatters pays very well near the large fattening centres; the money is slower in coming in, but the amount is larger when it does come, and the fatters complain that they cannot get a sufficient supply of the right kind of chickens for their purpose. Rearing chickens for killing, without artificial feeding, for ordinary markets is only profitable if the market can be caught at its best, that is March to July.









